

♡ Stubblefield
Family Favorites

RUTH GIVENS STUBBLEFIELD
(Mrs. Royce Landon Stubblefield)
Viola, Tennessee

Lazy summer days! Visiting Aunt Ruth and Uncle Royce for an afternoon was fun! I don't remember rainy days, just sunshine and warmth, bright flowers, and time. Aunt Ruth took us fishing on the creek bank, some days just down the hill from the barn. Other times we went farther away, walking through the fields and along the creek. Did we catch anything? Aunt Ruth and Locksley did, but I'm not sure I got even a nibble.

Feeding the chickens and collecting the eggs were special treats. It wasn't easy to get enough of the rough, hard kernels of corn off the cob to scatter on the ground for the noisy, jittery chickens.

We climbed in the barn -- and I don't remember any warnings to watch our step or be careful, but surely Aunt Ruth gave some. Hay and animals and old wood made an unmistakable barn smell, but it wasn't unpleasant. Uncle Royce let us ride old Bob around the barn yard. That horse seemed ten feet tall. Sometimes we got to sit on the tractor or ride in the wagon.

Uncle Royce's garden was large and beautiful -- everyone said he had the best around. We helped pick vegetables. I think I do remember warnings to watch our step in the garden! His watermelons were big and red and sweet.

We'd end up on the front porch, swinging, enjoying the breeze (or hoping for one), drinking cold water, watching the world go by.

CHINESE SALAD RECIPE

1 can French style green beans, drained
1 small can English peas, drained
1 can Chinese vegetables, drained
1 can water chestnuts, sliced and drained
1 chopped onion
1 green pepper (optional)

Mix 1 cup sugar and 1 cup vinegar, bring to boil and pour over vegetables.

BROCCOLI CASSEROLE

1 bag frozen broccoli cooked and drained
1 cup mayonnaise
1 can cream of mushroom soup
1 cup shredded cheese

Mix and top with cracker crumbs. Heat about 30 minutes in 350° oven.



MAMIE HALL STUBBLEFIELD
HERMAN POWELL STUBBLEFIELD
Viola, Tennessee

Poignant memories of long ago times come unexpectedly, but some memories of Grandmom and Granddad and their house are as predictable as doing the laundry or cold winter mornings. Ironing freshly washed cotton reminds me of the times I played under Grandmom's feet when she was ironing. Even my ironing board is a wooden one just like hers. Smoke rising from a chimney, white in the early morning sunlight filling the air with the delicious scent of a wood fire, brings a picture of Grandmom's house on a winter day and the warm and cozy feeling of her kitchen. (It must have been hot to cook on a wood stove in the summer!) Other comfortable memories come with crocuses in the spring and cannas in the summer. Granddad always said the flowers were Grandmom's. Magnolias and holly trees -- what stickers for bare feet! -- remind me of summer days at their place.

Many things made going to Grandmom & Granddad's special. When we were little, sitting on Grandmom's lap rocking in the old rocking chair was comfort and love. Some of my favorite activities were playing with Grandmom's treadle sewing machine and looking at her buttons. We learned some important things, too. Grandmom wouldn't wring a chicken's neck but chopped its head off with an ax. Table scraps were recycled for food for the pigs (but we didn't call it "recycling" then). And cats couldn't come near her house!

When we were leaving the farm and moving to North Carolina, Granddad teased us about being Tar Heels instead of Hillbillies. I had no idea what that meant (I was almost eight years old).

Going back meant home and good food and love and fun, all wrapped into one: Grandmom's corn and green beans and pickles and slaw and fried apples and tomatoes and fried chicken and fudge cake and boiled custard. How could she make everything perfect -- even divinity candy -- without an electric mixer or other modern kitchen tools?

Through the years visits back to Viola meant bounty from Granddad's garden to take home, a walk through the woods to the creek, sitting under the trees, and Granddad's stories! We'd sit around the table or in the living room and listen. Sometimes Grandmom tried to get him to stop, but we loved hearing him talk! In later years, he'd show us old family pictures and tell us about the people.

A visit was never long enough, but the memories, familiar or unbidden, last forever.

COCONUT PIE

2 whole eggs	1 cup coconut (soaked in the milk)
1 cup sugar	
1/4 cup butter, melted	1/2 teaspoon vinegar
3/4 cup milk	1/2 teaspoon vanilla
1/2 teaspoon meal	

Pour in unbaked pie shell and bake at 350° about 35 minutes or until done.

Mamie Stubblefield, continued

MOM'S FUDGE CAKE

4 tablespoons cocoa mixed well into	1 1/4 cups flour
2 cups sugar	1/4 teaspoon baking powder
1 cup butter or margarine	1 teaspoon vanilla
4 eggs	1 cup pecans

Cream butter and sugar/cocoa. Add eggs one at a time, beating thoroughly. Add vanilla. Add flour/baking powder. Stir in nuts. Put in wax paper-lined 8" square pan. Bake at 325° for one hour. Do not overcook. Center will fall after removing from oven. Cake is chewy with crusty top.

Double recipe makes 9 cups batter. Divide evenly between two 8" square pans.

Note: apparently Grandmom did not use the baking powder, although the recipe does call for it.

Use Dutch processed with alkali cocoa.

CHESS PIE

1 cup sugar	1 tablespoon corn meal
3/4 stick margarine	1 teaspoon vinegar
5 tablespoons cream	pinch of salt
3 whole eggs	vanilla to taste (1 teaspoon)

Bake in uncooked pie shell at 400° for 10 minutes, then reduce temperature to 350° until done.

LIGHT FRUIT CAKE

1 pound butter or margarine	1 lb. candied pineapple, cut up
2 cups sugar	1 lb. pecans (halves or pieces)
8 eggs	2 oz. lemon extract (or 1 1/2
4 cups sifted all purpose flour	oz. plus teaspoon almond
3/4 teaspoon flour	extract)
2 teaspoons baking powder	
1 lb. candied cherries (halves or whole)	

Before you start mixing, select the baking pans, plus a pan for hot water to provide moisture during baking. Preheat oven to 275°. Grease and flour the pans.

Cream butter with sugar. Add eggs two at a time, beating until light. Sift dry ingredients together and stir in alternately with lemon extract. Fold in the fruit and nuts. Fill pans to within one inch of top. Bake 1 1/2 to 2 hours, depending on size. Let stand 10 to 15 minutes in pan then turn out on racks to cool. Drip juice on cakes until all is absorbed. Store in cool place. Makes one 10" tube pan plus a loaf 8 1/4" x 4" x 2 1/2".

Mamie Stubblefield, continued

POTATO CAKE

Note from Becky Stubblefield, "In talking about finding recipes of Mom's at her house, Herman spoke about a recipe for chocolate potato cake. So on a trip there, I hunted and found it." The handwritten recipe read:

2 cups sugar	1 teaspoon spice
1 cup butter	nutmeg
1/2 cup sweet milk	vanilla
2 cups flour	2 tablespoons chocolate
1 cup creamed potatoes	yellows of 4 eggs
1/2 box raisins	whites of 4 eggs
1 cup nuts	2 teaspoons baking powder
1 teaspoon cinnamon	

Becky continues, "No instructions. So on January 26, 1989, I baked one and wrote the recipe this way:"

CHOCOLATE POTATO CAKE

"(because that's what Robert & Herman called it!)"

Cream together: 2 cups sugar
1 cup margarine (or butter)

Add and beat well: 1 cup creamed potatoes

Blend in: 4 egg yolks, beaten til lemony yellow

Sift together: 2 cups flour
1 teaspoon cinnamon
1/4 teaspoon nutmeg (freshly ground is best)
2 tablespoons cocoa
2 teaspoons baking powder

To creamed mixture, add alternately with flour mixture, beginning and ending with flour:

1/2 cup milk
1 teaspoon vanilla

Fold in: 4 egg whites, beaten til peaks form but not dry

Gently fold in: 1 cup pecan pieces
1/2 cup raisins

Use Bundt pan, well greased (spray with Baker's Joy). Bake at 325° 50 - 60 minutes, or until tests done.

"Herman said it tasted, 'Just like Mom's.'"

Mamie Stubblefield, continued

BOILED CUSTARD

2 cups sugar	3 eggs
2 tablespoons flour	2 quarts milk

Mix flour and sugar thoroughly. Beat well three whole eggs and stir into flour/sugar mixture. Add two quarts of milk. Cook in a double boiler until it will coat a spoon.

Most of the following recipes are in Grandmom's handwriting on tattered pieces of paper or torn envelopes. The instructions are not always complete!

BUTTER SPONGE CAKE

6 egg yellows	1 1/8 cups cake flour
1 cup sugar	1 teaspoon baking powder
1/2 cup milk scalded	1/4 cup melted butter
1/2 teaspoon vanilla	

Beat egg yellows with sugar until light colored and fluffy. Add slightly cooled milk and vanilla extract. Add sifted dry ingredients. Fold in butter. Bake in waxed paper lined 8 inch square pan in moderate oven (350°) thirty minutes or until done.

ANGEL LOAF CAKE

2/3 cup egg whites (5 or 6 egg whites)
1/2 teaspoon cream of tartar
1/8 teaspoon salt
1/4 cup sifted sugar
1/2 cup plus 1 tablespoon sifted cake flour
1/2 cup sugar
1/8 teaspoon almond
1/2 teaspoon vanilla

Sprinkle cream of tartar over egg whites; beat until will hold soft peaks. Add the 1/2 cup sugar and beat good after each addition.

Sift the flour and the 1/4 cup sugar together three times. Lastly add to beaten egg whites and beat 15 strokes for first addition, then 25 strokes for the second addition. Then add the flavoring.

Bake in ungreased 10" x 5" x 3" loaf pan at 375° oven 25 minutes or until done.

Mamie Stubblefield, continued

CHOCOLATE COCONUT DROPS CANDY

- 1 (3 1/2 oz.) can (1 1/3 cups) flaked coconut
- 1/2 of pint jar marshmallow creme
- 1/2 teaspoon vanilla
- dash salt
- 1 (4 1/2 oz.) milk-chocolate candy bar

Toast coconut in moderate oven (350°) til golden brown (about 8 minutes). Cool. Combine marshmallow creme, vanilla, salt, and coconut, stirring til well blended. Form in about 4 dozen marble-size balls. Melt chocolate over hot water. Dip chilled balls in chocolate, place on waxed paper. Chill til chocolate is firm. Store in cool place.

FOOL PROOF CHOCOLATE FUDGE

- 1 tall can (1 2/3 cups) evaporated milk
- 2 tablespoons butter or margarine
- 4 1/2 cups sugar and a dash of salt
- 1 (12 oz.) package (2 cups) semisweet chocolate pieces
- 3 (4 oz.) bars sweet cooking chocolate
- 1 pint marshmallow creme

Bring the first three to vigorous boil, stirring often; reduce heat and simmer about 6 minutes. Meanwhile, place one 12 ounce package (2 cups) semisweet chocolate pieces, three 4 ounce bars sweet cooking chocolate, broken up, and 1 pint marshmallow creme in large bowl. Gradually pour the boiling syrup over chocolate-marshmallow mixture and beat until the chocolate melts. Stir in 2 cups California walnuts or pecans. Pour into buttered pans and store in cool place several hours or til firm enough to cut into squares. Top each piece with a perfect walnut half if desired.

DATE NUT CAKE

Cut up one package of dates. With one teaspoonful of soda, pour in 1 cup boiling water and let cool.

1/2 stick oleo or butter. Add 1 egg. Sift 1 1/2 cups flour, 1 cup sugar, 1/2 teaspoon salt. Add 1 cup nuts.

Bake 30 minutes at 350 degrees.

TOPPING FOR DATE NUT CAKE

- | | |
|-----------------------|---------------------|
| 1/2 stick oleo | 1/4 cup cream |
| 1 cup coconut | 2/3 cup brown sugar |
| 1 teaspoonful vanilla | |

Pour over cake and put under broiler for a few minutes.

Mamie Stubblefield, continued

STRAWBERRY PRESERVES

6 cups berries (Do not stir)
6 cups sugar

Place over low fire until juice is slightly extracted. Boil fast 20 minutes. Remove from fire and let stand 24 hours. Stir every hour for a while. Seal.

SUN DRIED

Equal amount of berries and sugar. Boil sugar, with small quantity of water into a very thick syrup which is to be "dashed" over berries cooked five minutes. Let them preserve in a shallow pan in the sun.

If you like the taste of this and your mother will let you, you can eat this.

MINCE MEAT

Lean part of 1 hog's head
1 dozen oranges
2 orange rines (grated)
1 quart canned apples
1 quart grape juice
1 quart cherries
3 boxes seeded raisins
1 quart dried apples or peaches

Brown sugar to make sweet.
2 or three tablespoons molasses
Use one or two cups of water where
the hoghead was cooked.



MRS. POTTER'S ROLLS

"Every member of Herman P. Stubblefield's family has enjoyed Mrs. Charles Potter's rolls at many occasions. After Mrs. Potter passed away, Evelyn Potter Edwards frequently provided the family with rolls. The family recipe book would not be complete without including this special recipe from the best neighbors anyone ever had."

1 cup milk, scalded	about 8 cups flour
1 package dry yeast dissolved in	
1/4 cup lukewarm water	If preferred, add 1 beaten egg
2/3 cup shortening	
1/2 cup sugar	
1 cup mashed potatoes	
2 teaspoon salt	

Heat milk to scald. Let cool til lukewarm. Cream shortening with mashed potatoes and dry ingredients. Mix with milk and yeast and add flour.

NOTE: The recipe does not give baking directions, but bake at 400° about 12 minutes.

Submitted by Rebecca Watson Stubblefield



REBECCA WATSON STUBBLEFIELD
HERMAN HALL STUBBLEFIELD
Birmingham, Alabama

Herman and Becky "retired" in 1987, but that only meant that they quit receiving paychecks. Be prepared to talk to a machine when you call, because they're frequently travelling. If they're not visiting family or sightseeing, they're probably entertaining visitors, lending a helping hand, delivering "Hot Meals" or participating in other activities with members of Homewood Church of Christ, where Herman is a deacon. Becky is also active in the DAR in Birmingham.

ARTICHOKE SALAD

Cook 2 (6 oz.) boxes chicken flavored rice as directed on box and cool
(Uncle Ben's French Style is good)

- 1 (14-16 oz.) can Artichoke Hearts
- 4 green onions, chopped (substitute diced onion if necessary)
- 1/2 - 1 cup sliced olives (ripe or stuffed green)
- 1/2 bell pepper, chopped
- 1/2 cup celery, chopped
- 1 small jar pimento
- 1/2 cup mayonnaise
- 1 cup Italian dressing (8 oz. bottle)

Drain artichokes, slice and marinate in dressing. Mix artichokes, rice, and other ingredients. Refrigerate, but serve at room temperature.

CRANBERRY RELISH

- 1 quart raw cranberries
- 2 large oranges
- 2 red delicious apples
- 1/2 orange peel
- 1 - 2 cups sugar
- 3/4 cup pecans

Wash berries. Chop in food processor (or put through food chopper). Pare apples and oranges and cut into small pieces. (Leave peel on apples if desired.) Mix together, using only enough sugar to prevent inedible tartness. Begin with one cup, refrigerate overnight, then taste.

Variation: add 1 can unsweetened crushed pineapple. Omit sugar or use Nutrasweet.

FROZEN SALAD

- 1 can cherry pie filling (or blueberry)
- 1 can Eagle Brand milk
- 1 can crushed pineapple, drained
- 1 large Cool Whip
- 1/2 cup pecans

Mix all together and freeze in 8" x 13" pan.

Becky Stubblefield, continued

POPPY SEED DRESSING

Mix together:

2/3 cup sugar	1 teaspoon poppy seed
1 teaspoon dry mustard	1/4 teaspoon salt
1 teaspoon paprika	

Add very slowly and beating constantly with electric mixer:

1/3 cup honey	1 tablespoon lemon juice
5 tablespoons vinegar	

Will keep indefinitely in refrigerator. Delicious on spinach salad.

CHEESE STRATA

Trim crust from 5 slices day-old bread (whole wheat or regular), buttered. Cut in half, diagonally.

Use trimmings and 3 more slices buttered untrimmed bread to cover bottom of 8 or 9 inch square baking dish.

Top with 8 ounces sharp process American Cheese, grated.

Arrange the 10 trimmed bread triangles in 2 rows atop cheese.

4 eggs	1/2 teaspoon prepared mustard
2 1/2 cups milk	1 tablespoon chopped onion
1 teaspoon salt	dash of pepper

Beat eggs and blend in other ingredients. Pour over bread. Cover and let stand 1 hour at room temperature, or overnight in refrigerator. Bake at 325° for 1 hour, or until knife comes out clean.

Variation: Layer ham, bacon, chicken, or roast beef, cut into bite size pieces, with the bread, cheese and milk. Sprinkle Parmesan cheese over before adding the triangles on top, and again after adding the milk, along with a little paprika.

from mother Annie Watson

Becky Stubblefield, continued

SCALLOPED OYSTERS

1 1/2 packs saltine crackers	2 eggs
1 1/2 pints stewing oysters	1 tablespoon Worchestershire sauce
1/2 cup margarine or butter	1 teaspoon tobasco
2 cups milk	salt & pepper to taste

In well-greased two quart casserole, crumble a layer of crackers. Dot butter on top. With a fork lift each oyster from carton and layer on top of saltines. Salt and pepper oysters. Crumble another layer of saltines and repeat.

In bowl, beat eggs, tobasco, Worchestershire sauce, and milk. Pour mixture over casserole. Bake at 375° for 15 - 20 minutes or until bubbly. Serves six.

from Nell Watson, Albany, Georgia

HAM LOAF

1 cup milk	2 pounds ground smoked ham
1 cup dry bread crumbs (3 slices)	1 1/2 pounds ground lean pork
2 eggs, slightly beaten	1/3 cup dry milk

Thoroughly combine all ingredients. To shape loaf, pack in a loaf pan, then invert in shallow baking dish. Bake 1 1/2 hours at 350°. Baste occasionally with glaze.

BROWN SUGAR GLAZE

3/4 cup brown sugar	1/4 cup vinegar
1/4 cup water	2 teaspoons dry mustard

ANGEL BISCUITS

Brett Napier's favorite!

5 cups flour to start (may take more)	1 package yeast dissolved in
1/4 to 1/3 cup sugar	1/4 cup warm (110°) water
1 teaspoon baking soda	2 cups warm buttermilk (as warm
3 teaspoons baking powder	as the water, but not hotter)
1 teaspoon salt	

1 cup Shortening

Combine dry ingredients; cut in shortening. Stir in yeast and milk. Knead until smooth. Roll and cut as desired. Bake at 450° for 12 to 14 minutes.

Dough may be covered and refrigerated for as long as a week, using as needed. Allow to "rise" 15-20 minutes before baking, if possible.

Becky Stubblefield, continued

GERMAN CHOCOLATE POUND CAKE

3 sticks margarine with	1 cup buttermilk
3 cups sugar	2 teaspoons vanilla
6 eggs one at a time, beating well	
3 cups flour	1 package German Sweet Chocolate, melted
1/4 teaspoon salt	
1/4 teaspoon soda	
1 teaspoon baking powder	

Cream margarine and sugar. Add eggs one at a time and beat well. Sift together dry ingredients and add creamed mixture alternately with buttermilk and vanilla. Fold in melted chocolate.

Pour into 10" tube pan or 2 loaf pans, greased and floured. (DO NOT USE BUNDT PAN!!!) Bake at 325° for 1 hour 15 minutes or til tests done.

PEACH ICE CREAM

Beat 5 eggs. Add and mix:

2 (13 oz.) cans evaporated milk	1 3/4 cups sugar
3 cups whole or 2% milk	1 tablespoon vanilla
1 can Eagle Brand milk	1/2 teaspoon almond

Add: 2 cups pureed fresh peaches
1 cup chopped peaches

Freeze.

EASY LEMON SAUCE

In small saucepan combine:

1/2 cup butter or margarine	1 well-beaten egg
1 cup sugar	3 tablespoons lemon juice
1/4 cup water	

Cook over medium heat, stirring constantly, just until mixture comes to a boil. Cool. Serve over pound cake. Makes 1 1/2 cups. Store in refrigerator.



ANNE STUBBLEFIELD NAPIER
GERALD WESLEY NAPIER
Charlotte, North Carolina

Anne gets involved in more projects than she knows what to do with. Jerry is in sales. They enjoy spending time in the mountains with their son, Brett (9/19/77).

SPAGHETTI SAUCE

This sauce can be used for spaghetti, lasagna and other Italian-type recipes. It freezes well, so make extra to use later -- just add more meat & tomato sauce. Note: there is no salt or sugar added to this recipe.

- 1 - 2 pounds ground beef, crumbled and browned in electric skillet (or large pot) - drain off fat
- 1 onion, chopped, added to skillet when meat is nearly browned
- 3 - 8 (15 oz.) cans tomato sauce (or use tomato paste & water)
- 1 clove garlic, minced
- 1 jar sliced mushrooms (optional)
- 1/4 teaspoon pepper
- 1/4 teaspoon thyme
- 2 tablespoons dried parsley flakes
- 1/2 teaspoon caraway seeds
- 1/2 teaspoon rosemary leaves
- 1 teaspoon oregano
- 1 teaspoon basil leaves
- 1 whole bay leaf

Mix all together. Simmer, stirring occasionally, 1 - 2 hours (or if you're in a hurry, 45 minutes).

"ANNE NAPIER'S CHICKEN"

This dish became "famous" in Clearwater, Florida, when the young people at church served it for the senior citizen's banquet two or three years in a row. (I was always called "Anne Napier" because Ann was already in Clearwater when we arrived.) It's easy to fix for a crowd -- just add more vegetables and chicken (but don't increase the rosemary too much!). Use your favorite chicken parts instead of a whole chicken.

- | | |
|---|-----------------------------------|
| 2 potatoes, pared & cut into 1/8" slices | 1/2 teaspoon rosemary, crumbled |
| 2 carrots, pared & cut into 1/8" slices | 1/2 teaspoon leaf thyme, crumbled |
| 1 onion, thinly sliced | pepper |
| 3 tablespoons butter or margarine | salt (optional) |
| 1 chicken, cut up with skin and fat removed | water |

Tear off a large square of 18" heavy duty foil and place in center of shallow baking pan. Layer potato and carrot slices on foil. Place chicken on top of vegetables. Dot margarine over chicken & vegetables. Sprinkle with herbs and pepper. Add small amount (1/4 cup) of water (do not pour over chicken). Close foil securely. Bake at 400° 1 1/4 - 1 1/2 hours, or until chicken is tender.

Anne Napier, continued

VEGETABLE SALAD

This is ideal for covered-dish dinners: it should be made ahead & keeps indefinitely; it doesn't have to be kept hot; it makes a large quantity; and many people like it.

Use any combination or all of the following (1 regular size can of each) and put into a large container (use a cake keeper if you don't have a large bowl with lid). Drain vegetables partially or completely as desired.

baby peas (Green Giant LeSeur)	garbanzo beans
white shoe peg corn	wax beans
green beans (not French style)	fresh celery, sliced (1 cup or more)
bean sprouts	1 - 2 onions, cut in thin slices
kidney beans	pimento, cut in strips

Mix well, then add: 1 package low calorie (no oil) Italian salad dressing mix
1 cup cider vinegar
3/4 cup sugar

Add water just to cover the vegetables and mix well. Refrigerate overnight. Taste and add a little more sugar if necessary.

from mother Becky Stubblefield

OATMEAL MUFFINS

3/4 cup quick-cooking oats, uncooked	1/3 cup shortening
1/4 cup wheat germ	1/3 cup firmly packed brown sugar
1/2 cup all-purpose flour	1 egg
1/2 cup whole wheat flour	1 cup buttermilk
1 teaspoon baking powder	
1/2 teaspoon soda	
1/2 teaspoon salt	

Combine first 7 ingredients, stirring well; set aside.

Cream shortening. Add sugar, cream again. Add egg and beat well.

Add half the oats mixture and mix by hand. Add buttermilk and mix. Add the rest of the oats mixture and mix just until moistened.

Fill greased muffin tins 3/4 full. Bake at 400° for 20 - 25 minutes.

Anne Napier, continued

WAFFLES

3/4 cup unbleached or all-purpose flour	1 teaspoon baking soda
1 cup whole wheat flour	1 teaspoon baking powder
1/4 cup wheat germ	1/2 teaspoon salt

Mix well with fork. Add and blend well:

2 cups buttermilk	2 eggs, beaten	1/3 cup oil
-------------------	----------------	-------------

Preheat waffle iron. Sprinkle chopped pecans on surface, then pour in batter. Bake about 4 minutes. (If everyone in the family likes nuts, add the pecans to the batter.)

To use sweet milk (2 cups), increase baking powder to 1 tablespoon and omit soda.

PANCAKES

2 cups flour	1 egg
1 tablespoon baking powder	2 cups milk
1/2 teaspoon salt	3 tablespoons oil or melted margarine
2 tablespoons sugar	

Mix dry ingredients together with fork. Beat egg in small bowl on high speed one minute. Add milk. Pour over dry ingredients. Beat on low speed only till blended, scraping bowl. Quickly blend in oil. Bake in preheated electric skillet or griddle.

Variation: 1 cup plain flour, 1 cup whole wheat flour, 1/4 cup wheat germ; use a little more milk.

MOTHER'S ROLLS (Anne's Version)

Dissolve 2 packages yeast in 2 cups warm water (105 - 115°).

Add: 1 or 2 eggs
 1/2 cup sugar
 1/3 cup dry milk (optional)

Beat in: 4 cups whole wheat flour.

When well mixed, add: 1/4 cup melted margarine or oil.

Work in: 3 to 4 cups unbleached or all purpose flour

until dough is easy to handle but soft. Knead well. Let rise until double. Punch down. Roll out and shape rolls as desired. Let rise. Bake at 400° about 10 minutes. Makes about 4 dozen rolls. Freeze extra.

This dough will refrigerate about a week. Remove needed amount 1 1/2 - 2 hours before needed, work into rolls, let rise and bake. Also, rolls can be frozen in pans before baking; allow extra time for rising.

Anne Napier, continued

WHOLE WHEAT - OATMEAL COOKIES

1 cup shortening	1 teaspoon baking soda
3/4 cup granulated sugar	1 teaspoon salt
3/4 cup packed brown sugar	1 teaspoon vanilla
2 eggs	2 1/2 cups oats
1 1/2 cups whole wheat flour	

Cream shortening and sugars. Beat in eggs. Stir together whole wheat flour, baking soda and salt. Add to creamed mixture and mix well. Add vanilla. Add oats and mix well. (If doubling recipe, use only 4 1/2 cups oats, not 5; also, add about half to the batter with mixer, then finish mixing by hand.) Drop by teaspoonfuls onto greased cookie sheets. Bake at 350° 10 - 12 minutes. Cool on cookie sheets 1 - 2 minutes before removing to wire racks to cool. Makes four - five dozen.

PINEAPPLE FILLING

1 (20 oz.) can crushed pineapple	1 stick margarine
2 egg yolks	4 tablespoons cornstarch
1 3/4 cups sugar	

Mix together and cook on top of stove on medium low heat until thick, stirring almost constantly. This will "frost" a two-layer yellow cake (it's great on Duncan Hines butter cake). It would also be good with the pound cake below.

Microwave: Heat all ingredients except cornstarch four minutes on medium high. Add cornstarch to 1/8 cup hot water and blend til smooth. Add to pineapple mixture and heat on medium high for five minutes or until glossy and thickened. Stir occasionally during cooking.

POUND CAKE

I have used this recipe since high school. I found a handwritten copy of it in Grandmom's recipes. Until then, I didn't know where my mother got it. Lemon sauce is good with this.

3 sticks butter or margarine
1 pound box confectioner's sugar (4 cups)
1 pound box flour (4 cups) (original says cake flour)
6 eggs
2 teaspoons almond flavoring (original says 1 teaspoon vanilla, 1 teaspoon almond)

Cream butter and sugar. Measure flour in sugar box and sift once. Add eggs, one at a time to creamed mixture. Beat well. Add flour and flavoring. Cook in greased tube pan in slow oven, 325°, 50 - 75 minutes, or until toothpick comes out clean.



LOCKSLEY STUART STUBBLEFIELD
ELLEN TUCKER STUBBLEFIELD
Birmingham, Alabama

Locksley studies family history and works for the University of Alabama hospital system. Ellen is a preschool teacher and student at Birmingham Southern. They have two sons, Landon (8/22/78) and Madison (6/5/81).

Ellen is the best daughter and sister (-in-law) anyone could ever have.

REFRIGERATOR ROLLS

1 cup water	1 cup warm water (105 - 115°)
1/2 cup margarine	2 packages dry yeast
1/2 cup shortening	2 eggs, slightly beaten
3/4 cup sugar	6 cups flour
1 1/2 teaspoon salt	

Boil 1 cup water in saucepan. Set off stove. Add butter and shortening and stir until melted. Add sugar and salt. Cool to lukewarm. In large bowl, put 1 cup warm water. Sprinkle yeast over and stir to dissolve.

Add butter/sugar/shortening mixture and eggs to dissolved yeast. Add 6 cups flour or enough to make a thick dough and mix thoroughly. Cover and put in refrigerator overnight.

Allow 1 1/2 - 2 hours to roll out rolls and to let rise. Bake at 400° for 12 - 15 minutes.

ORANGE ROLLS

Make up recipe for roll dough. Use half for orange rolls. Roll on lightly floured board.

Stir together: 6 - 8 tablespoons butter, softened
 1/2 cup sugar
 1 1/2 teaspoons grated orange rind

Spread mixture over dough. Roll up like a jelly roll. Slice. Place in cupcake papers in muffin pans. Let rolls rise about 1 1/2 hours. Bake at 375° for 15 minutes.

Combine and drizzle over warm rolls to glaze:

2 cups confectioner's sugar
3 - 4 tablespoons orange juice

BAKED BEANS

1 can each, drained:

cut green beans
butter beans
lima beans

kidney beans
baked beans cooked with molasses

Stir together, simmer and pour over beans:

8 slices crisp bacon, drained
1 large onion in rings
1 cup brown sugar
1/2 cup vinegar

1 teaspoon dry mustard
1/2 teaspoon salt
1/2 teaspoon garlic powder

Heat. Serves 10 - 12.

MELT-A-WAYS

Sift together: 2/3 cup cornstarch
1 cup flour

Cream together: 1 cup soft butter
1/2 cup powdered sugar

Add: 1 1/2 teaspoons vanilla

Add dry ingredients to creamed mixture. Drop by teaspoonfuls on ungreased cookie sheet. (Make them small.) Bake at 325° 15 - 17 minutes (they don't brown much). Ice while warm.

ICING

1/4 cup soft butter
1 1/2 cup powdered sugar

2 tablespoons lemon juice
tint as desired

Cream together until smooth.

from friend Sandra Duncan



TONYE STUBBLEFIELD MORRISON
Savannah, Georgia

Tonye is a civil engineer with the Georgia Department of Transportation. Currently, she is assistant project director for the new Talmadge bridge (U.S. highway 17) over the Savannah River between South Carolina and Georgia.

CORN BREAD STUFFED PORK CHOPS

Serves six.

- 1 pound seedless grapes
- 1 (7 ounce) package Pepperidge Farm corn bread stuffing mix
- 2 eggs
- 6 rib pork chops, 1 inch thick
- 1 1/4 cups water
- 1/3 cup sugar
- 1/4 cup lemon juice
- 2 tablespoons cornstarch
- 1 1/4 teaspoon salt.

Wash grapes. Remove from stems. Cut 1/2 cup grapes into halves. Set aside whole grapes. Combine grape halves, stuffing mix, and eggs in bowl. Trim fat from chops. Reserve fat. Make a pocket in each chop by cutting through meat from fat side almost to bone on opposite side with a sharp knife (or have butcher do it). Spoon stuffing mixture into each chop. Close opening by inserting wooden picks at a slant.

Render pork fat in large skillet over medium heat. Remove pieces of fat. Brown chops on both sides. Add water. Cover and cook 45 minutes or until chops are tender. Transfer chops to serving platter and keep warm.

Combine sugar, lemon juice, cornstarch and salt in small bowl. Pour into liquid in skillet. Cook over medium heat, stirring constantly, until mixture comes to boiling. Boil 1 minute. Add whole grapes. Pour over chops.



SARAH STUBBLEFIELD COLLIER
LOYD FLETCHER COLLIER
Elgin, Oklahoma

Sarah and Loyd served as missionaries in Germany for many years. Loyd travels around our country preaching and speaking about the need for preachers to go teach others. Sarah is a teacher. One of their children, Dale, lives in West Germany.

SWEET-SOUR PURPLE CABBAGE

"A favorite dish in Europe."

3 tablespoons butter or oil	1 or 2 sliced, unpeeled apples
2 tablespoons minced onion	1/2 cup vinegar
1 head (about 2 pounds) purple cabbage, shredded	3/4 teaspoon allspice
1/3 - 1/2 cup brown sugar	1 cup hot water

Saute onion in butter. Add remaining ingredients. Cook covered over low heat, stirring once or twice until tender.

FRUIT AND DIP

Fresh fruit, sliced finger-food size: apples, pears, bananas, strawberries, etc.

Mix softened cream cheese and Marshmallow creme (8 ounce cheese to larger size creme) and serve as dip with fruit.

from Leasa Helzer, Elgin School

ASPARAGUS-PEA CASSEROLE

"Aunt Lota made this the first time I ever ate it. It's delicious."

In slightly greased baking dish place

- 1 layer cooked green peas (drain & reserve liquid)
- 1 layer cooked asparagus (drain & reserve liquid)
- 1 layer cooked scrambled eggs
- 1 layer bread crumbs

Make sauce by thickening the reserved liquid with

flour	4 ounces grated cheddar cheese
1 tablespoon butter	

Pour over the layers. Sprinkle more grated cheese over top. Bake 20 minutes at 350°.

Sarah Collier, continued

CHOCOLATE SHEET CAKE

2 cups sugar	1 cup water
2 cups flour	1/2 cup buttermilk
1/3 cup + 1 tablespoon cocoa	2 eggs
1 teaspoon baking soda	1 teaspoon vanilla
1 cup (2 sticks) margarine	

Sift sugar, flour, soda and pinch of cinnamon into large mixing bowl. Melt margarine, cocoa, water and bring this mixture to a rapid boil, then pour over dry ingredients. Beat well. Add buttermilk, eggs, and vanilla. Mix and pour in greased and floured 11" x 17" shallow baking pan. Bake at 350° until done, about 20 minutes.

ICING

1 stick margarine	1 pound powdered sugar
4 tablespoons cocoa	1 teaspoon vanilla
6 tablespoons buttermilk	1 cup chopped nuts

Bring margarine, cocoa and buttermilk to rapid boil, add sugar, vanilla and nuts. Spread on cake while both are warm.

THE "100" COOKIE

1 cup sugar	1 cup flaked coconut
1 cup packed brown sugar	1 cup quick oats
1 cup margarine, softened	3 1/2 cups unsifted flour
1 cup vegetable oil	3/4 teaspoon salt
1 egg	1 teaspoon baking soda
1 teaspoon vanilla	1 teaspoon cream of tartar
1 cup crisp puffed rice	

In large bowl mix sugar, brown sugar, margarine, oil, egg and vanilla. Add rice cereal, coconut and oats.

Sift together flour, salt, baking soda, cream of tartar. Add to first mixture and mix well.

Drop by teaspoonfuls onto greased cookie sheets. Bake 10 - 12 minutes at 350°.

from neighbor Dorothy Kelsey

ELGIN KINDERGARTEN PLAY DOUGH (Non-Edible)

1 cup flour	1 tablespoon oil
1/2 cup salt	1 cup water
2 tablespoons cream of tartar	food coloring

Cook until starch looks cooked and dough is good consistency to handle. Can be stored in plastic bag for later use.

CONNIE COLLIER ALLISON
TONY ALLISON
Geronimo, Oklahoma

Connie teaches high school English and German. Tony is chairman of Speech Communications, Cameron University, Lawton, Oklahoma. They have three boys, Scott (1/21/76), Wes (11/16/78), and Chris (1/23/84).

PINK SALAD

1 (3 ounce) box orange Jello (dry)
1 small carton Cool-Whip
1 (20 ounce) can pineapple chunks (drained)
1 small carton small curd cottage cheese
mandarin oranges
1 cup chopped nuts (optional)

Mix all ingredients well and chill.

BAR-B-QUE BRISKET

5 pounds brisket	Liquid Smoke (Colgin brand)
celery salt	
seasoned salt	Bar-B-Que Sauce (Ole South)
garlic salt	

Sprinkle brisket generously with seasonings and pour whole bottle of liquid smoke on meat. Leave overnight. Cook slowly 6 - 8 hours. Add one bottle bar-b-que sauce. Cook 1 hour longer.

from Barbara Allison

BAKED BEANS

2 (16 ounce) cans pork & beans
1/2 cup tomato ketchup
2 teaspoons Worcestershire Sauce
2 tablespoons prepared mustard
1/2 cup brown sugar
1/2 cup onion, minced

Mix & pour in casserole. Top with 4 strips bacon. Bake at 350° 30 - 40 minutes (or until bacon is done).

Connie Allison, continued

FUDGE CUP CAKES

Submitted by Tony Allison who says, "These are the best!"

2/3 cup chocolate chips	1 cup unsifted flour
1 1/2 cups chopped pecans	4 large eggs
2 sticks margarine	1 teaspoon vanilla
1 3/4 cups sugar	

Melt chocolate and margarine together in saucepan. Add pecans, stirring until well coated. In mixing bowl, combine sugar, flour and unbeaten eggs, mixing until well blended. DO NOT BEAT! Stir in chocolate mixture. DO NOT BEAT! Stir in vanilla. Place paper baking cups in muffin tins and fill completely with batter.

Bake in preheated 325° oven 35 minutes. Cool in tins 8 - 10 minutes. Makes 18 cup cakes.

from Sandra Price

KAESEKUCHEN (Cheese Cake)

4 eggs	1 pound cream cheese
1 stick butter	1 pound ricotta cheese
2 cups sugar	1 pound sour cream
2 teaspoons vanilla	8 tablespoons corn starch
1/2 teaspoon salt	

Cream butter and sugar; add eggs and other ingredients. Grease 9" x 13" pan and dust with cream of wheat before pouring in batter. Bake 1 hour at 350°. Let cool down slowly in oven. Top with cherry pie filling or strawberries, if desired.

from Mrs. Bernard Hass, Germany (stationed in Oklahoma)

EASY STREUSEL CAKE

Blend one stick butter into dry yellow cake mix. Press half into 9" x 13" cake pan. Top with pie filling. Crumble remaining crust over top. Bake 25 minutes at 350°.

Connie Allison, continued

FRESH APPLE CAKE

2 eggs	1 teaspoon soda
2 cups sugar	1/2 teaspoon salt
1 cup oil	1/2 cup nuts
1 tablespoon vanilla	4 cups thinly sliced unpeeled apples
2 cups flour	
2 teaspoons cinnamon	

Mix with a fork. Grease a 9" x 13" cake pan. Bake at 350° 50 - 60 minutes.

ICING

8 ounces cream cheese	1 teaspoon vanilla
3 tablespoons butter	1 1/2 cups powdered sugar

from Ann Walker, Lawton, Oklahoma

HOT PEPPER JELLY

"Good party snack served alongside cream cheese on Ritz crackers."

1/2 cup ground hot pepper	6 1/2 cups sugar
1/2 cup ground sweet pepper	1 bottle Certo
1/2 cup ground onion	green food coloring
1 1/2 cups vinegar	

Cook peppers, onion & vinegar five minutes. Add sugar and let heat until sugar melts. Add Certo. Cook two minutes. Add green food coloring if desired. Set aside and cool five minutes. Pour into jars and seal.

from Tommie Heard



LINDA COLLIER GILPATRICK
Elgin, Oklahoma

Linda was a student nurse when handicapped by an auto accident in 1984. She has two children, Tami (2/17/73) and Joshua (11/15/81).

STIR-FRY VEGETABLES

Put one tablespoon oil in wok or skillet. Add sliced carrots, onion wedges or chopped green onions, green peppers (cut in pieces), broccoli bits, small amount of shredded cabbage and/or other fresh vegetables. Stir and fry four to six minutes. Add a teaspoon sugar and soy sauce to taste.

Serve with chicken and rice.



TAMI GILPATRICK
Oklahoma City, Oklahoma

CHICKEN AND DUMPLINGS

2 cans chicken broth
1 small can chicken (about 6 ounces)

Bisquick drop biscuit recipe

Into boiling broth drop spoonfuls of biscuit batter. Boil until dumplings are done, about 8 minutes. Add canned chicken. Garnish with pimento and snipped parsley.



JOSHUA GILPATRICK
Oklahoma City, Oklahoma

QUICK PIZZA

"A recipe learned at school."

Flatten canned biscuits. Cover with bought pizza sauce and grated cheese. Bake as biscuits. Sprinkle with Parmesan.



DAVID LOYD COLLIER
URSZULA BIELECKA COLLIER
Jacksonville, Florida

David is a medical doctor at the Riverside Clinic. Ula is an English teacher and MBA student.

BIGOS (Hunter's Stew)

"One of the oldest traditional Polish dishes. This famous stew mentioned in various works of literature was served at royal parties and hunts, and today is still a favorite entree.

"This recipe is from my mother, Julia Bielecka, who in turn got it from her mother, Mrs. Czerska, who got it from her mother and so on.

"Bigos is usually prepared in large quantities since it is time-consuming to prepare and tastes best when served the next day.

"Feel free to modify the recipe in any way to suit your taste buds, and if you run into a snag -- give me a call.

"Bon appetit or, as we say in Polish, Smacznego!"

3 pounds pork	2 - 3 dry mushrooms (optional)
3 pounds beef	(soak for 1 - 2 hours,
3 pounds chicken	then cut up)
other kinds of meat may be added	2 big bay leaves
flour, salt, pepper	4 whole allspice
7 - 8 pounds sauerkraut (squeezed)	about 1 cup madeira or other
1 large head cabbage shredded	red wine
1 onion	2 - 3 pounds Polish sausage
2 - 4 grated carrots	brown sugar to taste

Wash raw meat, cut up in small cubes (if meat is with bones, e.g. ribs or chicken, it does not have to be deboned); sprinkle with flour, salt and pepper. Be sure to trim the fat off the meat; skin and cut out any visible fat from the chicken -- always be nice to your heart when you feed your stomach!

Shred cabbage, squeeze sauerkraut -- save some juice to add during baking if bigos is too dry, grate carrots and onion. In a large dutch oven start layering the bigos: sauerkraut, cabbage, carrots, onion, meats. Repeat layers as necessary. Put in bay leaves, allspice and mushrooms. Bake 1 hour at 375°, stirring two or three times. Then reduce temperature to 325° and bake about 3 hours, stirring several times. About 30 minutes before the end of baking, add the red wine and Polish sausage (roast it before adding to bigos to remove extra fat).

When done, bigos should be light brown in color and you should not be able to tell the difference between cabbage and sauerkraut; the meat should be very tender and falling off the bones (remove the bones). It should have a naturally sweet flavor that can be enhanced with some brown sugar.

Bigos is best when reheated, and it is ideal for freezing for later.

ROBERT DAVIS STUBBLEFIELD
MAXINE MARSHALL STUBBLEFIELD
Hillsboro, Tennessee

Robert takes care of the business affairs for Aunt Lota and his parents. Members of the family say thank you with much appreciation (and probably limited understanding of what is involved). It is reassuring for those who are far away to know that he is providing care and attention in their absence.

Robert retired from AEDC but keeps going back on a "temporary" basis. Maxine works in a book store.

FROZEN FRUIT SALAD

8 ounces cream cheese, softened	1 large can crushed pineapple
1/2 cup sugar	1 cup chopped pecans
10 ounces frozen strawberries	1 large carton Cool Whip
2 large sliced bananas	

Beat softened cream cheese and sugar together. Add strawberries, bananas, pineapple and pecans. Mix together well. Fold in Cool Whip, which has been thawed enough to mix. Freeze. Take out before serving and thaw enough to cut out in squares.

CHICKEN CHOW MEIN

2 cups chopped cooked chicken	2 cups chicken broth
2 tablespoons melted butter	1 (16 ounce) can mixed Chinese vegetables, drained
2 cups diced celery	1 (4 ounce) can sliced mushrooms
1 1/2 sliced onion	2 tablespoons cornstarch
1 teaspoon salt	3 tablespoons soy sauce
pepper to taste	

Lightly brown chicken in butter. Add celery, onion, salt, pepper, and chicken broth. Cook covered 5 - 10 minutes or until celery is tender. Add Chinese vegetables and mushrooms. Simmer 1 - 2 minutes. Dissolve cornstarch in soy sauce; add to chicken mixture. Cook, stirring constantly, until slightly thickened. Serve over hot rice. Yield: 6 servings.

MACARONI CASSEROLE

2 cups (7 oz.) uncooked macaroni	1/4 cup chopped onion
1/3 cup salad dressing	1 can cream of celery soup
1/4 cup chopped pimento	1/2 cup milk
1/4 cup chopped green pepper	1 cup shredded cheese

Cook macaroni. Combine with the next four ingredients. Blend soup, milk, and half of the cheese. Mix with macaroni mixture. Top with remaining cheese. Bake at 400° uncovered 20 minutes.

This is good combined with ham chopped into small pieces.

HASH BROWN POTATO CASSEROLE

"This is a large recipe and makes a big hit."

2 pound package frozen Hash Browns	1 pint sour cream
1/2 cup melted margarine	2 cups grated cheese (Velveeta blends well with sour cream)
1/4 teaspoon salt	
1/2 cup chopped onion (optional)	

Topping: 2 cups crushed corn flakes and 1/4 cup melted margarine

Mix all ingredients except topping. Be sure that hash brown potatoes are thawed. Put in greased, long Pyrex dish or a 9" x 13" pan. Bake at 350° for 25 - 30 minutes or until bubbly and brown. Add topping during last 10 minutes.

ITALIAN CASSEROLE

1 pound ground beef	6 - 8 oz. grated mozzarella cheese
1/4 cup chopped onion	1 can Crescent dinner rolls
1 envelope dry spaghetti sauce mix	1/3 cup Parmesan cheese
1 (8 ounce) can tomato sauce	2 tablespoons melted margarine
1 cup sour cream	

Cook ground beef and onion in small amount of oil until meat is browned. Season lightly. Drain. Spread in a 9" x 13" pan. Stir spaghetti sauce mix and tomato sauce together and heat until bubbly. Spoon over meat mixture. Combine sour cream and mozzarella cheese. Spoon over meat. Unroll Crescent rolls and arrange on top. Put margarine and Parmesan on top. Bake at 375° for 20 minutes.



EDWIN POWELL STUBBLEFIELD
MILDRED CHAMBERS STUBBLEFIELD
Luxora, Arkansas

Edwin and Millie are both teachers. Edwin is a craftsman who does beautiful wood work. Millie is famous for pecan pies for family reunions!

PECAN PIE

3 eggs	1 teaspoon vanilla
1/2 cup sugar	1/4 cup butter, melted
1 cup light corn syrup	1 cup pecans
1/8 teaspoon salt	unbaked pie shell

Beat eggs, add sugar, syrup, salt, vanilla and butter. Place pecans on the bottom of pie crust, then pour other ingredients on top of the pecans. Bake 50 - 60 minutes in 350° oven.

Time saver: I make four at a time. This eliminates some measuring time. I use a 32 ounce bottle of syrup and one dozen eggs. This pie freezes well.

CARROT CAKE

1 cup sugar	1 1/2 cup flour
2/3 cup vegetable oil	1 teaspoon baking powder
1 cup raw carrot, grated	1 teaspoon baking soda
2 eggs	1 teaspoon cinnamon
1/2 cup nuts	1/4 teaspoon salt

Mix sugar and oil, add sifted dry ingredients. Add eggs one at a time, beating well after each addition. Add carrots and nuts. Blend well. Bake in a loaf pan 20 minutes at 375°; turn oven to 350° and bake 35 minutes more. Freezes well.



STEPHEN C. STUBBLEFIELD
JILL FLOYD STUBBLEFIELD
Viola, Tennessee

Steve is an agricultural extension agent. Jill is a teacher at the Viola School. They have two children, John Stephen (12/15/82) and Laura Elizabeth (10/11/84).

SHOE PEG CORN CASSEROLE

Sarah Collier also sent Jill's recipe.

1 can shoe peg corn (drained)	1 can cream of celery soup
1 can French style green beans (drained)	8 ounces sour cream
1/2 cup chopped onion	1/2 cup grated cheddar cheese
1/2 cup chopped celery	1/4 cup chopped green pepper

Combine all ingredients and sprinkle with topping. Then bake at 350° for 45 minutes.

Topping: one stack crushed Ritz crackers mixed with one stick melted margarine.

from friend Nancy Garrison, Viola, Tennessee

DATE-NUT CRACKER SNACKS

"A good snack for parties."

Town House crackers	1 stick margarine (softened)
1 can Eagle Brand milk	2 cups powdered sugar
1 cup chopped dates	4 ounces cream cheese
1 cup chopped pecans	

Combine Eagle Brand milk, dates and pecans. Cook on medium heat about 5 minutes, stirring constantly. Let cool and spread on crackers. Then combine margarine, powdered sugar and cream cheese. Spread this mixture on top of date mixture.

CORN BREAD

1 cup flour	1/2 teaspoon soda
1 cup meal	1 tablespoon sugar
1 tablespoon baking powder	1 1/2 cups buttermilk
1/2 teaspoon salt	2 eggs

Combine all ingredients and pour into hot, greased skillet. Bake at 400° until brown on top.

from mother June Stephenson Floyd, Nashville, Arkansas

Jill Stubblefield, continued

FRUIT DRESSING

"This recipe was passed on to me by my mother, June Floyd, who received it from my grandmother, Effie Williams Floyd, who resided in Nashville, Arkansas."

3 egg yolks	3 cups sweet milk
1 1/4 cup sugar	pinch salt
2 tablespoons flour	

Cook to boiling stage while stirring frequently. Then cook for about 3 minutes or to consistency you like. Chill!

Pour over cut up bananas, oranges, apples, cherries and any other fruit you like.

CHEESE DIP

Mix in blender:

1 can tomatoes	2 tablespoons chili powder
1 can Rotel tomatoes	2 tablespoons cumin
1 large or 2 small jalapeno peppers	3 garlic buds

Melt in double boiler: 2 pounds Velveeta cheese
1/2 pounds mild cheddar cheese

Add blended mixture to cheese, mix well and cook 45 minutes.

TAGLARINA

1 pound group beef	1/2 stick margarine
1 onion	1 can Mexicorn, drained
1 - 2 tablespoons chili powder	2 cans tomato sauce
dash Tabasco	1 can mushrooms, drained
1 small bottle chopped olives (add a little liquid)	cheddar cheese
	1 package large egg noodles

Cook onion and meat until lightly browned (drain fat). Add all ingredients, except cheese and noodles. Season to taste. Simmer. Cook egg noodles; drain and put in large heat-proof dish. Add good melting cheese in chunks. Pour in meat mixture. Heat on low on top of stove or in oven until ready to serve.

from friend Patti Harris, Altamont, Tennessee



JAMES GRAY STUBBLEFIELD
CARMELLA PATRICIA - "MILLIE" - LIROSI STUBBLEFIELD
Poughkeepsie, New York

Children often have no idea why they do what they do. I had no idea why I met a friend at her school bus one morning and tried to beat her up. Uncle James was acting principal of Viola School for a time that year and had to give me the punishment due. I do not actually remember the spanking, but I do remember being called from my second grade classroom and having to go out into the hall to face him. His punishment was not nearly as bad as what I feared if he told my daddy. After all, I'd already been warned that if I misbehaved at school I'd get punishment at home to match what I got at school! My parents claim there must have been a conspiracy, because Uncle James never told them. And I never had to go to the principal again.

When Aunt Lota and Uncle Charles took me on the trip to New York in 1958, we went to see Uncle James and Aunt Millie and Sandi. They took us sight-seeing. Uncle James went to New York City with us. We went to the Empire State Building in the days before the World Trade Center and took a tour of China Town.

LASAGNA

"This is my own recipe -- and you don't have to be Italian to enjoy it!"

1 pound ground beef	1 pound ricotta
1 pound ground sausage	2 eggs
2 cloves garlic	1 pound grated mozzarella cheese
2 (26 ounce) jars tomato sauce	Parmesan cheese

1 package lasagna noodles

Brown beef and sausage (drain fat). Stir in tomato sauce and garlic. Let simmer two hours.

Cook noodles as directed on package. Pour some water from noodles into ricotta and stir until smooth. Drain noodles.

Use large casserole. Layer meat sauce, lasagna, half the ricotta and mozzarella until casserole is full. Mix 1 egg with 1 cup ricotta and pour on top. Cover with Parmesan cheese. Bake one hour at 350°.



CHARLES BRYAN STUBBLEFIELD
CAROLYN WHITE STUBBLEFIELD
Gastonia, North Carolina

If you go to visit Charles and Carolyn, you're in for a treat! They set a beautiful table and provide delicious food. What's more, it's fun to spend time with them. Carolyn tells stories about teaching science in junior high school or about their travels. They both play piano. Charles plays cello with the Gaston Community Orchestra. He is an elder of the Gastonia Church of Christ.

PITA PIZZA (Low Fat)

pita bread	sliced zucchini or yellow squash
Ragu pizza sauce	sliced fresh mushrooms
chopped onions	Pizza Mate or mozzarella

Toast one large pita round in over until crisp. Spread top of toasted cooled pita with a thin layer of Ragu pizza sauce. Add zucchini, onions and mushrooms and top with cheese. Bake in 350° oven until cheese is melted.

CHOCOLATE SUPREME DESSERT

Crust:

1 stick margarine	1/2 teaspoon vanilla
1 cup plain flour	2 teaspoon sugar
1/2 cup chopped nuts	

Melt margarine and add other ingredients. Mix and press in 9" x 13" casserole dish. Bake at 300° for 20 - 25 minutes. Completely cool.

First layer:

1 cup powdered (xxxx) sugar	large container Cool Whip
1 (8 ounce) cream cheese	

Mix sugar and cream cheese, then add half container Cool Whip (keep other half for topping). Spread on cooled crust.

Second layer:

1 large package instant chocolate pudding	3 cups milk
---	-------------

Mix instant pudding and milk until thick. Spread over cream cheese layer.

Third layer:

Top with remaining Cool Whip and chopped toasted nuts. Refrigerate.

Carolyn Stubblefield, continued

CHRISTMAS NUT ROLL

1 (16 ounce) box graham crackers
1 pound marshmallows

1 pound chopped pecans
2 large jars maraschino cherries

Crush crackers into crumbs in food processor. Melt marshmallows in microwave. Add nuts and cherries to marshmallows and mix well. Pour crackers into large bowl, make hole in center and pour in marshmallow mixture. Work all crackers in until well mixed. Place on waxed paper and roll into long rolls. Chill, slice and serve.



JAMES JEFFREY STUBBLEFIELD
BETH ANN PETTIT STUBBLEFIELD
Cary, North Carolina

Jim is a pharmacist. Beth is a computer specialist.

APRICOT JELLO SALAD

2 (3 oz.) boxes apricot Jello, made according to directions minus
1/4 cup water

Add: 1 large can crushed pineapple (in heavy syrup), well drained (save juice)
2 cups miniature marshmallows
2 large (3 regular) bananas, cut up

Let above congeal, then add topping:

1/2 cup sugar
2 level tablespoons flour
reserved pineapple juice
1 well beaten egg

dash salt
8 ounces cream cheese
1 envelope Dream Whip, made
according to directions

Cook sugar, flour, juice, egg & salt over low heat until thick. Let cool.
Beat in cream cheese.

Combine Dream Whip and cream cheese mixture. Spread on congealed Jello.

from grandmother Merle Pettit

Beth Stubblefield, continued

MEATLOAF

1 1/2 pound ground beef	1 egg, slightly beaten
1/2 pound hot sausage	2 tablespoon ketchup
2 cups bread crumbs	1 teaspoon mustard
1/4 cup chopped parsley	1 onion, chopped

In large bowl, combine above ingredients. Shape into two loaves. Bake 1 hour at 350°.

SAUCE

2 tablespoons butter
1 can cream of mushroom soup (undiluted)
3/4 cup sour cream

Melt butter in saucepan and add soup. Bring to a boil. Stir in sour cream. Pour over meat loaf.

from Vernice Bailey

CHOCOLATE CHIP COOKIES

Mix: 1 cup butter
1 cup granulated sugar
1 cup packed brown sugar
Add: 2 eggs and 1 teaspoon vanilla

Mix: 2 cups flour
2 1/2 cups oatmeal (mix in blender until consistency of flour, after measuring)
1/2 teaspoon salt
1 teaspoon baking powder
1 teaspoon soda

Combine mixtures.

Add: 12 ounces chocolate chips
4 ounces milk chocolate candy bar (grated)
1 1/2 cups chopped nuts

Form into golf ball size balls. Bake 15 minutes at 375°.

from friend Karen Urquhart Thewes



JANE CAROLE STUBBLEFIELD
Gastonia and Chapel Hill, North Carolina

Jane is finishing her master's in library science. She has been working at Duke and going to school at the University of North Carolina, Chapel Hill.

GREEN BEAN AND WATER CHESTNUT CASSEROLE

- 2 cans (16 oz.) French style green beans, drained
- 1 teaspoon soy sauce
- 1 can sliced water chestnuts
- 3/4 cup skim milk
- 1 can (10 3/4 oz.) condensed cream of mushroom soup
- 1 dash ground black pepper
- 1 1/2 cups Durkee French Fried Onions

In 1 1/2 quart casserole, blend soup, milk, soy sauce and pepper. Stir in beans, water chestnuts, and 3/4 cup onions. Bake, uncovered, at 350° for 30 minutes. Top with remaining (3/4) cup onions and bake 5 minutes longer. Makes 6 servings.



ANNIE HUGHES STUBBLEFIELD
(Mrs. Howard Gowan Stubblefield)
Nashville, Tennessee

Aunt Annie's African violets made others admire her green thumb! She's also known for beautiful china painting. Herman Hall still tells stories about when he worked for Uncle Howard -- and how cars have changed since then.

PRUNE CAKE

1 cup Wesson oil	1 teaspoon cloves
1 1/2 cups sugar	1 teaspoon nutmeg
3 eggs	1 cup buttermilk
2 cups flour	1 cup nuts
1 teaspoon allspice	1 heaping cup cooked prunes, seeded & chopped fine
1 teaspoon soda	1 teaspoon vanilla
1/2 teaspoon salt	
1 teaspoon cinnamon	

Mix oil and sugar. Add eggs and beat well. Sift together dry ingredients. Add to liquids with buttermilk. Then add nuts, prunes and vanilla. Bake at 350° for 45 minutes.



ELIZABETH STUBBLEFIELD PIRTLE
(Mrs. William Henry Pirtle)
Nashville, Tennessee

Elizabeth has been editing a history of the first 50 years David Lipscomb College which her father Howard wrote. She does a lot of World Bible School work. Also, she works two or three days a week at Harpeth Hills Church of Christ.

POUND CAKE

"This cake is delicious and keeps moist. It is so rich only fruit is desired with it."

3 cups sugar	1 cup sour cream
1 cup butter	3 cups flour
6 eggs, separated	1/4 teaspoon soda
1 teaspoon vanilla	1/4 teaspoon salt

Cream sugar and butter; add egg yolks one at a time and beat well. Add vanilla and sour cream. Sift flour and measure 3 cups, then sift again with soda and salt. Add to batter and beat well.

Beat egg whites and fold into batter. Pour into tube pan and bake at 300° approximately 1 1/2 hours (may take a little longer).

ORANGE CHARLOTTE

1/3 box gelatin	1 cup orange juice and pulp
1/3 cup cold water	3 tablespoons lemon juice
1/3 cup boiling water	3 egg whites
1 cup sugar	1/2 pint whipping cream

Soak gelatin in cold water and dissolve in boiling water. Add sugar and all juices. Chill until partially set. Beat egg whites and fold into jelled mixture. Then beat whipping cream and fold in last. Put in refrigerator and let congeal. Cover with plastic wrap.

QUICKIE COCA-COLA CAKE

- 1 package Duncan Hines butter fudge cake mix
- 1 package instant French vanilla pudding mix
- 3 eggs
- 1 cup cooking oil
- 1 teaspoon vanilla
- 1 cup Coca-Cola
- 1 1/2 cups miniature marshmallows

In a large bowl, combine cake mix, pudding mix, eggs, cooking oil and vanilla. Blend until moistened. Add Coke gradually, beating at medium speed for 4 minutes. Fold in marshmallows. Pour into greased 9" x 13" pan. (Or use 2 square aluminum throw-away pans and leave the cake in them when done.) Bake at 350° for about 25 minutes.

ICING

1 stick margarine	3 tablespoons cocoa	6 tablespoons Coca-Cola
1 box powdered sugar		1/2 cup chopped nuts

While cake is still warm, heat margarine, sugar, cocoa and Coke in saucepan until margarine melts. Spread icing on cake. Sprinkle with nuts.

recipe from Althea Booth

BROCCOLI SALAD

- 1 bunch fresh broccoli
- 1/2 cup onions
- 4 hard-cooked eggs
- 1/2 - 3/4 cup mayonnaise
- salt and pepper to taste
- 1/2 - 3/4 cup Spanish olives

Chop all ingredients as fine as desired. Combine broccoli, onions, eggs and mayonnaise. Salt and pepper mixture. Chill before serving. Add olives and toss lightly at serving time.

ELIZABETH CAROLL PIRTLE BERRY
ROBERT DEAN BERRY
Nashville, Tennessee

Caroll is a secretary. Robert is Director of Continuing Education at David Lipscomb University. They have one daughter, Alison Caroll Berry (8/8/72), who is a student.

WASSIL

2 quarts apple juice	1 cup brown sugar
2 cups orange juice	1/2 cup honey
2 cups pineapple juice	2 cinnamon sticks
1/2 cup lemon juice	6 whole cloves

Heat to blend flavors. Strain. Serve. Great during the holidays for a party.

from Diane Olive

FROZEN FRUIT SALAD

1 can whole berry cranberry sauce
1 large can crushed pineapple, undrained
1 banana, sliced
1 apple, chopped, unpeeled
1 cup miniature marshmallows
1 small Cool Whip

Mix together and freeze. Serves 18 - 20. Can be frozen in lined muffin tins. After frozen, remove individual servings and place in plastic bag to serve as needed.

from Joan Smith



HOWARD HUGHES STUBBLEFIELD
PEGGY LEWIS STUBBLEFIELD
Nashville, Tennessee

Sonny works for Metro Nashville Schools. Peggy works for South Central Bell Telephone Company. Peggy writes, "We have many happy memories of our visits to Viola and have always been proud of the Stubblefield family members."

FRENCH PUDDING

1 box vanilla wafers	2 whole eggs
1 3/4 cups powdered sugar	1 large can crushed pineapple
1 stick butter	chopped nuts

Crumble half the wafers in bottom of dish. Mix butter, sugar and eggs. Beat with electric beater until light. Spread on wafers. Pour on pineapple with juice. Put rest of the wafers on top. Sprinkle with nuts. Let set several hours.

from mother, Louise Lewis

BAKED CHICKEN CASSEROLE

2 cups chopped cooked chicken	1/3 cup chopped green pepper
2 cups chopped celery	2 tablespoon chopped onions
1 cup salad dressing	1/2 cup slivered almonds
1/2 can undiluted cream of chicken soup	1/4 teaspoon salt
2 tablespoons pimento	1/4 teaspoon pepper

Mix all ingredients together. Bake in two quart flat casserole. Top with

3/4 cup grated Swiss cheese

Bake at 350° for 20 - 30 minutes.

from Mrs. B. T. Raney

HE-MAN SALAD

1 can green beans	1 onion, chopped
1 can wax beans	1/2 cup green pepper
1 can red beans	1/2 cup pimento
5 - 6 celery sticks, chopped	
Sauce: 1 cup red wine vinegar	4 tablespoons water
1 1/2 cups sugar	dash paprika
1/2 cup oil	

Drain and wash beans. Place all salad ingredients in 2 quart covered container. Mix sauce ingredients separately in medium mixing bowl, then pour over salad. Seal and shake lightly with hand over seal. Let stand overnight then shake again before serving.

LaNELLE STUBBLEFIELD BUFFORD
ROBERT MARVIN BUFFORD
Franklin, Tennessee

LaNelle is a salesperson for E. J. Sain Jewelry Company, Nashville.
Bob is a semi-retired salesman for United Service Company, Nashville.

CORN BREAD SOUFFLE

1 box Jiffy corn bread mix	1/2 cup oil
1 envelope Martha White corn bread mix	2 eggs
8 ounces sour cream	1/2 cup milk
1 (16 oz.) can cream corn	

Blend all together and bake at 350° for about 30 minutes.

QUICK HEATH BAR PIE

1 chocolate Ready crust pie shall
1 (8 ounce) whipped topping
5 - 6 Heath bars, crushed

Fold crushed Heath bars into whipped topping and put in pie shell. Freeze for a few hours.



LOTA STUBBLEFIELD

Viola, Tennessee

Memories of Aunt Lota are many and varied -- school teacher, piano teacher, traveller, artist, doll collector, cook. She didn't wear coats, but layered sweaters on and walked to school. She taught at Viola School for many years. She was my father's third grade teacher. She taught Uncle Charles to play the piano for the assemblies. She was my first grade teacher. She would sneak nickels to me to buy ice cream for lunch. One day she whispered an apology for not having a nickel to give me. I remember feeling that she didn't need to apologize to me. After she retired in Tennessee, she went to Georgia to teach for some years more.

Each summer she travelled. My father Herman Hall says that in all his years of driving airplanes and travelling, he rarely went somewhere Aunt Lota had not been first. She and Uncle Charles took me on my first long trip away from home to New York and Washington the summer after eighth grade (1959).

She wrote letters often to most of us and sent recipes almost every time. She was a good cook. Several members of the family included one or more of her recipes.

CARAMEL FRUIT CAKE

"Good trail food." - Herman Hall Stubblefield

- 1 pound dates cut up
- 4 slices crystalized pineapple cut up
- 1/4 pound cherries cut in halves
- 1/8 pound citron cut fine
- 1/8 pound orange peel cut fine
- 1 cup pecan halves
- 1 can moist coconut
- pinch salt
- 1 can Eagle Brand Sweetened Condensed Milk

Mix well, line pan with dark brown paper and grease well. Pack firmly. Cook 2 hours at 300°.

Take out. Cool slightly. Remove paper while hot and wrap in foil or wax paper.

PRETTY AND GOOD SALAD

Aunt Lota dictated this recipe to Becky Stubblefield in March 1989. Carol Russell also sent the recipe as Aunt Lota's "Buttermilk Salad."

- 1 large package strawberry Jello
- 1 large can crushed pineapple
- 2 cups buttermilk
- 1 (9 oz.) Cool Whip

Heat crushed pineapple until nearly boiling. Add Jello and dissolve. Cool, then add buttermilk. Let mixture begin to congeal. Add Cool Whip. Refrigerate.

BLUEBERRY SALAD

- 1 (8 1/4 oz.) can crushed pineapple
- 2 (3 oz.) packages blackberry or black raspberry Jello
- 3 cups boiling water
- 1 (15 oz.) can blueberries, drained
- 1 (8 oz.) carton sour cream
- 1 (8 oz.) package cream cheese, softened
- 1/2 cup sugar
- chopped pecans

Drain pineapple, reserving juice. Dissolve Jello in boiling water. Cool. Stir in pineapple and blueberries. Pour into 10" x 6" pan. Chill. Combine sugar, sour cream and cream cheese. Mix well. Spread on top of congealed salad.

SQUASH RELISH

- 100 squash chopped
- 4 cups onions chopped
- 5 teaspoons salt

- | | |
|---------------------------|----------------------------------|
| 2 1/2 cups vinegar | 2 teaspoons nutmeg |
| 4 1/2 cup sugar | 1 teaspoon tumeric |
| 1 tablespoon dry mustard | 2 tablespoons cornstarch |
| 2 cups chopped celery | 2 red peppers (can use pimentos) |
| 1/2 teaspoon black pepper | 1 green pepper |
| 2 teaspoons celery seed | hot pepper - optional |

Combine squash, onions and salt. Let stand overnight. Drain and rinse well with clear water. Drain well and add other ingredients. Cook slowly about 30 minutes. Put in hot cans and seal.

Add hot pepper if you like.

Lota Stubblefield, continued

FROZEN STRAWBERRY CAKE

1 box white cake mix	3 eggs
1 small box strawberry Jello	1 package strawberries, thawed and drained (reserve juice)
1/2 cup salad oil	
1/2 cup water	

Mix cake mix, Jello, oil and water. Beat 2 minutes. Add eggs. Beat 5 minutes. Add berries. Mix. Bake in two 9" pans (put waxed paper in bottom) at 350° about 40 minutes.

FROSTING

1 box powdered sugar	4 - 6 tablespoons strawberry juice
1/2 - 1 stick margarine	

Beat until fluffy. Spread on cake. Store in refrigerator. (Can be frozen.)

EASY SAUCEPAN CAKE (CHOCOLATE)

1 cup water	2 cups sugar
3 tablespoons cocoa	1 teaspoon soda vanilla
1/2 cup shortening	2 eggs
1 stick margarine	1/2 cup buttermilk
2 cups flour	
salt	

Bring 1 cup water, cocoa, shortening and margarine to boil. Have flour, sugar, soda and salt sifted. Pour hot mixture over flour, mix well and add eggs and buttermilk. Will be thin. Bake at 375° for 30 minutes. Bake in long flat pan. It makes so much. Leave in pan and cut in squares.

FROSTING

1 box powdered sugar	3 tablespoons cocoa
6 tablespoons milk	1 stick margarine

Bring milk, margarine and cocoa to boil. Add powdered sugar. Spread on cake. Add 1 1/2 - 2 cups pecans to frosting. (Yummy.)



HAZEL WOODSON KING STUBBLEFIELD
(Mrs. James Grant Stubblefield)
Tullahoma, Tennessee

Aunt Hazel remembers others in the family with frequent letters and cards. We appreciate her thoughtfulness and attention.

BROCCOLI AND CHICKEN CASSEROLE

Barely cook fresh broccoli; place in casserole. Add 3 cups chopped cooked chicken. Mix together and pour over chicken and broccoli:

2 cans cream of chicken soup
1 cup mayonnaise
1 teaspoon lemon juice
1/2 teaspoon curry powder

Cover with 1 1/2 cups grated cheddar cheese. Bake 45 minutes at 350°.

HOT CHICKEN SALAD

2 cups diced cooked chicken	1 can cream of chicken soup + 1/2
2 tablespoons grated onion	cup water
1/2 cup mayonnaise or salad dressing	1 tablespoon lemon juice
1 cup chopped celery	1 teaspoon salt
3 hard-boiled eggs	1/2 teaspoon pepper
chopped almonds (optional)	1 cup grated cheese

Mix all together. Top with crushed potato chips. Bake 25 minutes at 350°.

FRUIT BARS

2 cups pecans	2 eggs
1 1/2 cups brown sugar	1/2 pound candied cherries
1 stick butter	1/2 pound candied pineapple
1 cup unsifted flour	

Grease pan generously and flour. Chop nuts and put on bottom of pan. Cream butter and sugar; add eggs and flour.

Put cake mixture on top of nuts; place fruit on top of batter. Bake at 250° one hour.

Recipe from my sister, Carolyn King Chappo, Johnson City, Tennessee

Hazel Stubblefield, continued

AUNT HAZEL'S ROLLS

This recipe was sent by several people. It must be good!

Dissolve 1 package yeast in 1/4 cup warm water. Heat (do not boil) 1 cup milk.

Add: 1/4 cup Crisco and 1/4 cup sugar. Cool.

Add and mix well: 1 egg and flour (enough to make soft dough). Let rise double.

Stir together and add: 1/2 cup flour
1/2 teaspoon soda
1/2 teaspoon salt
1/2 teaspoon baking powder

Place in refrigerator for a few hours; roll out and cut; brush on melted butter and fold over. Let rise. Bake at 400° until browned (10 - 20 minutes).

ORANGE SWEET ROLLS

Dissolve 1 package yeast in 1/4 cup warm water. Combine with:

1 cup sugar	1 teaspoon salt
2 eggs	1/2 cup sour cream
6 tablespoons melted butter	2 1/2 - 3 cups flour

Let rise 2 hours. Divide dough into 2 balls. Roll out into 2 circles and sprinkle on the following:

3/4 cup sugar	grated orange rind
3/4 cup toasted coconut	

Cut into small pie-shaped wedges. Roll up starting with wide end. Place on greased pan with points down. Let rise. Bake 20-30 minutes at 350°. Leave in pan and glaze while hot.

GLAZE

Combine and boil 3 minutes before pouring over warm rolls:

3/4 cup sugar	2 tablespoons orange juice
1/2 cup sour cream	1/4 cup butter

Hazel Stubblefield, continued

FUDGE CAKE or BROWNIES

1/4 cup cocoa (or 2 squares chocolate)	1/2 cup butter
4 eggs	2 cups sugar
1 cup flour	1/2 teaspoon baking powder
1/2 teaspoon salt	2 teaspoons vanilla

Melt butter and cocoa (or chocolate); cool. Beat eggs (only slightly); add sugar and beat again. Add chocolate mixture.

Sift flour, baking powder and salt. Add to above mixture; add vanilla.

Bake in 7" x 11" pan for 35-45 minutes at 350°. Cut into squares and dust with powdered sugar.

FROSTING

If desired, brownies can be frosted with either of the following instead of dusting with powdered sugar.

Method 1: 1 box confectioners sugar
5 tablespoons hot water
5 tablespoons melted butter
5 tablespoons cocoa

Mix together and frost.

Method 2: Immediately cover hot baked brownies with marshmallows and allow to melt until soft and squashy.

Combine: 2 cups sugar	1/2 cup cocoa
1/2 cup milk	1/2 cup butter

Boil 1 minute; add vanilla. Beat until thick and spread over marshmallows.

Brownie recipe from Mary King Womack, Nashville, Tennessee



SUSANNA STUBBLEFIELD McMILLAN
JOSEPH CARDEN McMILLAN, SR.
Tullahoma, Tennessee

GREEN JELLO SALAD

Bring to boil: 1 package lime Jello
1 cup hot water
1/2 cup sugar

Add: 1 small can crushed pineapple
1 cup miniature marshmallows
1/2 cup nuts
1 cup cottage cheese

Let set til starts to jell. Add 1 pint Cool Whip.

From Hazel Stubblefield

FLUFFY DRESSING FOR FRUIT SALAD

1 cup sugar	1/2 cup pineapple juice
2 tablespoons flour	1/4 cup orange juice
1/2 teaspoon mustard	1/4 cup lemon juice
1/4 teaspoon salt	whipping cream - quantity equal
4 egg yolks or two whole eggs	to other ingredients

Suggested fruit:

8 - 10 bananas	1 large can chunk pineapple (drained)
4 oranges	1 cup nuts
3/4 bag miniature marshmallows	white grapes
2 apples	Maraschino cherries

Add extra Cool Whip if you don't have enough dressing.

NEVER-FAIL WHITE ICING

1 cup sugar	1 tablespoon vanilla
3 tablespoons water	1/4 teaspoon cream of tartar
2 egg whites	pinch salt

Put all ingredients in top of double boiler. Have water boiling in lower part. Beat with egg beater constantly for 7 minutes. Remove from heat and spread on cake.



MARY CATHERINE STUBBLEFIELD MOUDY
ALVIN FOSTER MOUDY, SR.
Happy, Texas

Mary is an artist. Alvin is a farmer and, as of June 1989, a retired school principal.

MEXICAN FIESTA

Prepare meat sauce: (leftover sauce may be used for sloppy joes)

4 lb. ground meat	4 tablespoons chili powder
3 onions	2 tablespoons garlic salt
3 (8 ounce) cans tomato sauce	1 (#3 size) can Ranch Style Beans

Cook 1 large box of Minute Rice.

Line up the following ingredients (in separate bowls) and let guests serve their own plates. After meat sauce is served, add only about a tablespoon of each ingredient, or you will have more than you can eat. Arrange bowls in the following order:

2 bags crushed Fritos
Cooked Rice
Meat Sauce
1 pound grated Longhorn cheese
2 heads chopped lettuce
7 chopped tomatoes
3 chopped onions
1 can chopped ripe olives
1 bottle chopped stuffed olives
10-12 ounces chopped pecans
7 ounces coconut
14-16 ounces hot sauce
Doritos for table

This buffet-style meal will serve about 16. This is good for couples' dinners or ladies' luncheons. Assign ingredients to guests to bring. Hostess prepares the meat sauce and drinks.

JIFFY STEW

Peel, cut and start cooking 4-5 potatoes.

Brown:	2 pounds lean ground beef	salt & pepper
	1 onion	dash of garlic salt

Boil potatoes fast and sort of mash with fork while cooking to make liquid thicker. Drain meat and add to potatoes and liquid. Add and cook 30 minutes:

1 can tomatoes	1 can corn, drained	water
1 can tomato sauce	1 quart pinto beans, cooked	

Mary Moudy, continued

CROCK POT CHILI

1. Brown 2 pounds ground beef with 2 onions, diced.
2. In Crock Pot, put:
 - 1 large can tomatoes
 - 2 cans tomato sauce
 - 1 (4 ounce) can diced chilis
 - 1 (2 ounce) jar pimentos
 - 2 cloves garlic, minced
 - 1/2 cup ketchup
 - 1 large can chili beans
3. Add browned meat & onions and cook all day. Don't lift lid.

MEXICALI MARY

- | | |
|--------------------------------------|----------------------------------|
| 1 1/2 pounds lean ground beef | 1 small can chopped green chilis |
| 1 medium onion, chopped | 1 can cream of mushroom soup |
| 1 jar (8 oz.) Old El Paso Taco Sauce | 1 bag Dorito tortilla chips |

Brown beef and onion. Stir in taco sauce, chilis and soup; simmer 15-20 minutes. Spoon over Doritos. May be topped with grated cheese. This can also be spooned over rice or used as a filling for tacos or enchiladas.

CORN MUFFINS

- | | |
|---------------------------|---------------------------|
| 1 cup flour | 1/2 teaspoon salt |
| 3/4 cup cornmeal | 1/4 cup shortening or oil |
| 3 tablespoons sugar | 1 cup milk |
| 4 teaspoons baking powder | 2 eggs, beaten |

Combine dry ingredients in bowl. Cut in shortening until mixture resembles fine crumbs. Combine milk and eggs. Add to dry ingredients. Do not overmix. Spoon into greased muffin pan. Bake at 425° 20-25 minutes. Makes 1 dozen, about 140 calories.

REFRIGERATOR ALL-BRAN ROLLS

1. Combine:
 - 1 cup boiling water
 - 1 cup shortening
 - 3/4 cup sugar
 - 1 cup All-Bran cereal
 - 1 1/2 teaspoon salt
2. Dissolve 2 packages yeast in 1 cup warm water.

Combine mixtures one and two, then add 2 well-beaten eggs.

Add 6 cups flour and put in greased bowl in refrigerator overnight. Make into rolls and let rise. Bake at 400° for 20-25 minutes.

JILL MIMS MOUDY
ALVIN FOSTER MOUDY, JR.
Lubbock, Texas

Alvin manages the farm for the Lubbock Children's Home.

CHALUPAS

Brown 1 pound ground beef with chopped onions. Toss with 2 tablespoons chili powder.

Mix: 1 pound grated cheese
1 can evaporated milk
1 can tomato soup

Layer strips of tortillas (10-12) with meat and cheese sauce. Bake at 300° for 40 minutes.

BEAN SALAD

Drain, rinse and chill 1 (15 ounce) can Ranch Style Beans.

Chop and mix 1 head of lettuce
2 tomatoes
1 sliced onion
salt & pepper

Add beans. Just before serving, add 1 small package of crushed Fritos and 1 small bottle of Kraft's Catalina dressing.



JANET MOUDY PLASTER
JOHN CHARLES PLASTER
El Paso, Texas

Janet is currently a full-time homemaker who has previously taught third grade at Lubbock Christian Schools. She also does some calligraphy. John is a computer programmer/analyst with a PhD in mathematics. They have two children, John Caleb (12/12/82) and J'Taun Elizabeth (12/27/84).

POTATO SOUP

4 cups diced potatoes
4 cups hot water
2 teaspoons salt
2 teaspoons pepper
4 tablespoons butter or margarine
4 tablespoons flour
4 cups milk
16 strips crisp bacon
12 scallions chopped OR
1/2 onion chopped

Cook diced potatoes in water with salt and pepper. In another pan, melt butter and stir in flour. After mixture is blended completely, slowly stir in milk. Cook until bubbling. Add cooked potatoes with water. Add scallions or onions and crumbled bacon. Mix and cook 30 minutes.

Submitted by Carolyn Bloodworth

JAMES ROBERT MOUDY
SHARLA KAY BURKS MOUDY
Happy, Texas

Bobby and Sharla recently moved back to Happy from Lubbock, Texas. They have two children, James Robert, Jr. (5/10/80) and Joe Foster (3/24/83). Sharla writes, "My mom, Gayle Burks, is an excellent cook. She has shared many of her recipes and they have become favorites for us. I am delighted to share them with Bobby's family."

REFRIGERATOR OATMEAL COOKIES

"Key to making these cookies is: HIDE THE DOUGH OR IT WILL NEVER MAKE IT TO THE OVEN. They are delicious to slice and eat right off the roll."

1 cup shortening	1 teaspoon salt
1 cup brown sugar	1 teaspoon soda
1 cup white sugar	1 teaspoon cinnamon
1 teaspoon vanilla	3 cups oats
2 eggs	1 cup broken pecan pieces
1 1/2 cups flour	1 cup raisins (optional)

Cream sugars, shortening, vanilla, and eggs. Add dry ingredients. Stir in oats, pecans, raisins. Roll into 3 rolls in waxed paper. Refrigerate overnight or freeze. Slice and bake at 350° for about 10 minutes or until lightly browned.

from the Burks family kitchen

CHERRY SALAD

"This is a favorite at Christmas time. It is also for church potluck dinners. From the Burks family kitchen."

1 can red sour pitted cherries	1 teaspoon red food coloring
1 (13 oz.) can pineapple tidbits	1/2 teaspoon almond flavoring
1 large package cherry Jello	1 tablespoon fresh lemon juice
1/2 cup sugar	1 cup pecan pieces

Bring to a boil over low heat: cherries, juice, sugar and red food coloring. Boil 10 minutes, stirring occasionally. Drain juice into a measuring cup. Add juice from pineapple plus enough water to make 4 cups of liquid. Bring combined juices to a boil and pour over Jello. Add almond extract and lemon juice. When partially congealed, add cherries, pineapple and pecans. Pour into molds or 9" x 13" pan and congeal in refrigerator. Serves 18.

Sharla Moudy, continued

COCONUT CHESS PIE

"One of Bobby's favorites, also from Gayle Burks."

3 eggs	1 teaspoon vanilla
1 1/2 cups sugar	1 box flaked coconut
2 tablespoons flour	1 unbaked pie shell
1 cup milk	

Beat well: eggs, sugar, and flour. Add milk and vanilla. Pour coconut into unbaked pie shell. Pour custard mixture over coconut. Bake at 325° until golden brown, about 50 minutes.

PULL APART WHOLE WHEAT BREAD

1/2 cup shortening	1 egg, beaten
1/2 cup sugar	1/2 teaspoon salt
1 package dry yeast	1/2 cup 100% All Bran
1 cup warm water	3 1/4 cups flour
butter	

Add yeast and about 1 teaspoon of the sugar to the warm water. Cream shortening with remaining sugar. Add egg, salt, yeast water, and bran to creamed shortening. Add flour. Place in bowl and let rise til double. Knead lightly and form into small balls. Roll in butter, stack in greased Bundt pan. Let rise til double. Cook 45 minutes at 350°.

SAN ANGELO SKILLET BREAD

1 package yeast	2 eggs
1/2 cup warm water	1/2 teaspoon salt
1/2 cup butter (or margarine)	1/2 cup scalded milk, slightly cooled
1/4 cup brown sugar	3 cups flour
1/4 cup white sugar	

Dissolve yeast in water. Cream together: butter, sugars, eggs and salt. Add the milk and the yeast mixture. Stir in the flour by hand. Do not knead. Cover and let dough rest in a warm place about 15 minutes. Put in a heavy 8" cast iron skillet. Pat smooth. Do not knead. Bake in 350° oven about 30 minutes.

CINNAMON ROLLS

"I usually make these at Christmas. They are good to freeze unbaked after they have been rolled out. Thaw them and let them rise. Then bake and ice, and you have wonderfully hot, fresh cinnamon rolls. The key to the good taste is the evaporated milk. An original adaptation by Sharla Moudy."

1 package dry yeast	1 teaspoon salt
1/2 cup water	6 - 7 cups flour
1 cup warm water	1/3 cup shortening (butter flavored)
1 cup evaporated milk	1 egg, slightly beaten

Mix sugar and dry yeast in warm water. Pour into bowl and let stand for 5 minutes. Sift salt and 5 cups flour. Cut shortening into flour mixture. Mix beaten egg and evaporated milk, adding to yeast mixture. Stir into flour mixture, adding flour to make a thicker consistency. Turn dough onto board, kneading about 10 minutes. Place in greased bowl, cover, and let rise til double.

Split dough into three portions. Roll each portion into a rectangle about 1/4" thick. Spread softened butter onto dough. Sprinkle a mixture of cinnamon and sugar onto dough (chopped pecans may be added also). Roll up, pinching dough to seal. Slice into one inch or one and a half inch thick slices. Place on greased pans, brushing with melted butter. (May freeze at this point.) Let rise til doubled. Bake in 400° oven for about 10 minutes or until browned. Ice liberally with icing below, making more if needed.

ICING

2 cups powdered sugar
4 tablespoons melted butter
4 tablespoons canned milk



CAROLYN MOUDY BLOODWORTH
RICHARD KEITH BLOODWORTH
Casper, Wyoming

Carolyn is a homemaker who "loves to paint all the country things" in her spare time. Richard is a self-employed real estate appraiser. They have two children, Andrew Jonathan (3/25/84) and Cherise Marie (1/20/80).

CHICKEN TETRAZZINI

1 chicken (4-5 pounds)	spaghetti (7 - 12 oz.)
1 bunch celery	1 medium onion
1 quart milk	1 cup flour
1 can cream of mushroom soup	1 pound grated Velveeta
2 sticks margarine	

Cook chicken and cube; save broth. Cook chopped celery and onions in a small amount of water until tender. Cook spaghetti in chicken broth.

In saucepan, melt margarine and add 1 cup flour; stir until smooth. Add milk. Cook and stir until thickened. Add cheese and soup.

Combine chicken, spaghetti and sauce. Mix well and pour into casserole dish and chill. Cover with crushed Ritz crackers and butter. Bake at 350° for 30 minutes or until brown.

Can be frozen and kept in freezer up to six months. Turkey can be substituted.

TEX-MEX LAYERED DIP

1 (15 oz.) can refried beans	1 bunch green onions with tops, thinly sliced
2 cups sour cream	8 ounces cheddar cheese, grated
1 (1 1/4 oz.) package taco seasoning	1 (4 oz.) can sliced ripe olives
1 (8 oz.) jar picante sauce	
4 ripe avacados, mashed	Tostados or tortilla chips
2 teaspoons lemon juice	
2 medium tomatoes, chopped	

Spread refried beans on bottom of a two-quart glass salad bowl or decorative casserole. Mix sour cream and taco seasoning and spread on top of bean layer. Layer picante sauce next. Then spread avocados mixed with lemon juice. Continue layering each of the next ingredients. Cover, refrigerate and service chilled with tostados.

From friend Karen Welch

Carolyn Bloodworth, continued

ICE CREAM NESTS

2/3 cup chocolate chips
2/3 cup coconut
1/2 cup chopped nuts

Melt chocolate chips, then stir in coconut and nuts. Put in cup cake papers and let harden 2 hours. Add a scoop of ice cream.

Submitted by Mary Moudy

BANANA ICE CREAM

"This is delicious. For people who can't eat eggs."

Cook until thick, stirring constantly:

1 cup sugar
1/2 cup cornstarch

1 quart milk

Add, then freeze:

2 quarts milk
2 cups sugar
1/4 teaspoon salt

1 tablespoon vanilla
3 - 4 chopped bananas

Submitted by Mary Moudy

MORNING GLORY MUFFINS

4 cups flour
2 1/2 cups sugar
4 teaspoons baking soda
4 teaspoons cinnamon
1 teaspoon salt
4 cups grated carrots
1 cup raisins

1 cup chopped walnuts
1 cup coconut
2 apples, peeled, cored & grated
6 eggs
2 cups vegetable oil
4 teaspoons vanilla

In a large bowl, sift together flour, sugar, soda, cinnamon and salt. Stir in carrots, raisins, nuts, coconut and apples. In a bowl, beat eggs with oil and vanilla. Stir this mixture into the flour mixture until batter is just combined. Spoon batter into well-buttered muffin tins, filling them to the top. Bake at 350° for 30 minutes or until they are springy to the touch. Let them cool in the tins for 5 minutes. Turn out onto a rack and let cool completely. Makes 30 muffins. (Tip: these can be frozen.)

From Karen Welch

JOYCE HALL STUBBLEFIELD
JAMES GRANT STUBBLEFIELD, JR.
Estill Springs, Tennessee

James is a supervisor at SSI, a contractor, and has been employed at AEDC for 36 years. Joyce is a technical assistant at SSI and has been at AEDC for 25 years.

LEMON MERINGUE PIE

1 1/2 cups sugar	3 egg yolks, slightly beaten
1 1/2 cups water	1/4 cup lemon juice
1/3 cup cornstarch	1 tablespoon grated lemon rind
3 tablespoons butter	1/4 teaspoon salt

Combine sugar, cornstarch and salt in saucepan. Stir in water gradually. Cook over medium heat, stirring constantly, until mixture is bubbly and thickened. Cook for one minute. Stir half the hot mixture into egg yolks, blending well; then combine mixtures. Return to heat one minute more, stirring constantly. Remove from heat, stir until smooth. Blend in butter, lemon juice and rind. Cool and pour into baked pie shell. Top with meringue and bake until lightly brown at 350°.

Meringue: 2 tablespoons sugar for each egg white and really beat after each addition.

From friend Juanita Coleman

FRESH APPLE CAKE

"Not too sweet -- more like a coffee cake."

2 1/2 cups flour	4 eggs
1 teaspoon cinnamon	1/2 cup water
1 teaspoon allspice	1 cup chopped pecans
1 teaspoon soda	1 teaspoon vanilla
1 cup butter	3 medium apples
2 cups sugar	

Mix and sift flour, spices and soda. Cream butter on medium speed; add sugar and eggs, one at a time. Add dry ingredients and water separately. Chop apples and nuts and fold into mixture. Stir in vanilla. Pour into greased tube pan lined with wax paper (newer pans may not need paper, just grease). Bake at 350° for 1 1/2 hours.

From friend Reba Hill

Joyce Stubblefield, continued

PECAN PIE

2 eggs	2 tablespoons melted margarine
2/3 cup Karo (light or dark)	1 teaspoon vanilla
2/3 cup sugar	1 unbaked pie shell
2 tablespoons flour	1 cup pecan halves

Slightly beat eggs. Add Karo, sugar and flour. Mix well. Add melted margarine and vanilla. Stir and pour into unbaked pie shell. Place pecans on top in circle starting at outside. Bake at 325° about 40 minutes or until done.

From friend Bernice Kraus



TANYA DALTON STUBBLEFIELD
JAMES GRANT (JIM) STUBBLEFIELD, III
Gallatin, Tennessee

Jim is a pharmacist and owner of the Medicine Shoppe in Gallatin. Tanya is a nurse. They have two children, James Patrick (9/30/83) and Brad Michael (9/2/85).

SQUASH CASSEROLE

1 1/2 pounds yellow squash	1 package Pepperidge Farm cornbread stuffing
1 (2 oz.) jar pimento	1/2 cup margarine, melted
8 ounces sour cream	1 can cream of chicken soup
1 medium onion, chopped	
4 small carrots, grated	

Wash, slice and boil squash. Drain well and mash. Add and mix in all other ingredients except half of the stuffing and margarine. Grease casserole; add mixture. Mix remaining stuffing and melted margarine and put on top. Bake uncovered for about 30 minutes at 350°.

QUICHE

1 pound sausage	1/3 cup chopped green pepper
4 eggs, beaten	1/3 cup chopped onion
1 1/2 cups cheddar cheese	2 tablespoons cornstarch
1/2 cup milk	1 deep dish pie shell
1/4 cup mayonnaise	

Cook sausage til lightly brown and drain. Mix with other ingredients and pour into pie shell. Bake at 300° for 40 - 50 minutes, or until knife inserted in center comes out clean.

Tanya Stubblefield, continued

HOT WATER CORN BREAD

1 to 1 1/2 cups corn meal	salt to taste
1 - 2 tablespoons bacon drippings	boiling water
1 teaspoon sugar	

Put meal in bowl. Add drippings, sugar and salt. Add boiling water, stirring until it is mashed potato consistency. Form into patties and fry in about 1/4" hot oil until brown on both sides.

From neighbor Dot Ennis, Hendersonville, Tennessee



LISA STUBBLEFIELD CHRISTIE
Shelbyville, Tennessee

Lisa is a registered nurse. Her son is Bill Christie (4/18/79).

CHOCOLATE CHIP CAKE

1 box yellow cake mix	3/4 cup water
4 eggs	1 cup sour cream
1 package instant chocolate fudge pudding	6 ounces chocolate chips
3/4 cup Wesson oil	

Beat first six ingredients together. Stir in chocolate chips. Bake in Bundt pan at 350° for 45 - 60 minutes.

ICING

1 stick butter
2 cups powdered sugar
2 tablespoons cocoa

Cook til all mixed. Add a little milk. Remove from heat. Pour over cake.

From Joyce Stubblefield



CAROL STUBBLEFIELD RUSSELL
CARL RAY RUSSELL, SR.
Manchester, Tennessee

Carl is Vocational Director and Assistant Principal for Coffee County Central High School. He is minister for Hickerson Station Church of Christ, Tullahoma. Carol is Executive Secretary of the Industrial Board of Coffee County.

CHICKEN CASSEROLE

"Our favorite easy chicken dish."

6 - 8 chicken breasts	1 carton sour cream
2 cans chicken soup	2 teaspoons poppy seed
1 stack Ritz crackers	1 1/2 sticks margarine

Cook chicken & cut into pieces. Place in buttered dish (7 x 11"). Mix soup and sour cream; pour over chicken.

Crush crackers and combine with poppy seed. Sprinkle over dish. Melt margarine and pour over top. Bake 30-40 minutes at 350°.

From friend Margaret Baker, Berry, Alabama

MEAT LOAF

"My own combination of several different recipes."

1 1/2 - 2 pounds ground beef	1/4 cup ketchup
1/2 cup oatmeal	1/4 cup milk
1 pouch onion soup mix, dry	1 egg, beaten

Mix well; shape; bake 1 hour at 350°.

SAUCE

Mix and pour over loaf the last 20 minutes of cooking time:

3 tablespoons brown sugar	1/4 teaspoon nutmeg
1/4 cup ketchup	2 tablespoons prepared mustard

Carol Russell, continued

BEEF BARBECUE

2 pounds lean beef roast	1 can tomato soup
1 large onion, diced	1/2 cup vinegar
1 cup water	1/4 cup sugar
1/3 small bottle Worcestershire sauce	salt and pepper to taste

Mix all ingredients; cook until meat is tender (several hours in Crock Pot). Remove meat and shred; return to sauce and continue cooking until sauce thickens to desired consistency. When ready to serve, add 1 tablespoon A-1 Steak Sauce.

Makes 15 -20 barbecue sandwiches.

STICKY BREAD

"An excellent breakfast item."

1 package frozen yeast dough balls (Rich's), frozen
3 - 4 handfuls dark brown sugar (don't skimp)
1 box butterscotch pudding mix (dry, cooked type)
cinnamon
nuts
1 stick melted margarine

Night before: place dough balls in heavy Bundt pan or tube cake pan. Sprinkle sugar, pudding mix, cinnamon and nuts over dough balls. Pour margarine ovetop. Cover with waxed paper & place in oven overnight.

Next morning: preheat oven to 350°. Bake 25 - 30 minutes. Turn out onto large plate.

PINA COLADA CAKE

1 box white cake mix	1/2 cup chopped pecans
1 cup coconut	

Prepare cake mix according to directions on box; add coconut and pecans to batter. Bake in 13" x 9" pan as directed. After baked, poke holes in cake while still warm and pour over top while cake is warm:

1 can less 3 tablespoons cream of coconut

Let cake cool in pan. Mix the following together and spread over top of cake:

8 ounces Cool Whip	1 cup coconut
3 tablespoons cream of coconut	3/4 cup chopped pecans

From Carolyn Bloodworth

Carol Russell, continued

WORLD'S BEST COOKIES

1 cup margarine	1 cup crushed corn flakes
1 cup white sugar	1 cup oil
1 cup brown sugar	1 tablespoon soda
1 egg	1 tablespoon salt
1 cup oats	1 teaspoon vanilla
3 1/2 cups plain flour	1 cup chopped nuts
1 cup coconut	

Combine all ingredients. Roll into balls about the size of a small walnut. Put on ungreased cookie sheet. Mash flat with fork. Bake 12 minutes at 325°.

From friend Eleanor Lynn, Manchester, Tennessee

RUSSIAN TEA

(Low calorie beverage)

2 tubs Sugar Free Tang	2 teaspoons ground cinnamon
3/4 cup instant tea with lemon & Nutrasweet	1/2 teaspoon ground cloves
1 tub Crystal Lite Lemonade	

Mix together; store in air-tight container. Use 1 teaspoon mix per cup of hot water. (5 calories per cup.)

From Joyce Stubblefield

PAT'S PUNCH

"Recipe used for all our office parties."

- 1 large lime (or any flavor) Jello; make as directed on box
- 1 (12 ounce) frozen orange juice; make as directed on can
- 1 (12 ounce) frozen lemonade; make as directed on can
- 1 cup sugar
- 1 large can pineapple juice

Stir well. Pour in punch bowl over 1/2 gallon lime sherbet; add 1 bottle gingerale.



RHONDA DOSS RUSSELL
CARL RAY RUSSELL, JR.
Midlothian, Virginia

Ray is a professor of computer science at Virginia Commonwealth University, Richmond, Virginia. Rhonda is a pre-school teacher and has taught in elementary school. Their daughters are Leah Jean (11/5/81) and Laura Ruth (2/23/83).

CHEESE BALL

1 pound sharp cheddar cheese	1/4 teaspoon garlic powder
1 pound cream cheese	1 cup pecans
1 pound bacon, fried crisp	

Mix all together. Using your hands does best. Divide into two large balls. Mix equal parts of paprika and chili powder. Sprinkle over outside of cheese balls.

TEREYAKI SAUCE (Marinade)

1/2 cup soy sauce	2 cloves garlic, minced
1/3 cup vegetable oil	1 teaspoon ground ginger
2 tablespoons light corn syrup	1 teaspoon dry mustard
2 tablespoons white wine vinegar	

Mix, blend and pour on beef, poultry or shrimp. Cover dish. Marinade for 8 hours.

CRANBERRY TEA

"My favorite beverage at Christmas time...hot is best to me."

1 gallon water	3 teaspoon cloves
3 cups sugar	3 sticks cinnamon
6 small tea bags	

Boil water and sugar. Remove and add tea bags. Cover and leave for six minutes. Remove bags and add spices tied in cloth bag. After 30 minutes, remove spices and add:

6 ounces dry cherry jello	6 ounces frozen orange juice
1 quart cranberry juice	1/2 cup lemon juice
1 quart apple juice	

Serve hot or cold.

Rhonda Russell, continued

BLUEBERRY SALAD

2 (3 oz.) packages mixed fruit gelatin	1/2 cup sugar
2 cups boiling water	1/2 pint sour cream
1 (15 oz.) can blueberries	vanilla to taste
1 (8 3/4 oz.) can crushed pineapple	1/2 cup pecans, chopped
1 (8 oz.) package cream cheese	

Dissolve gelatin in boiling water. Drain blueberries & pineapple and measure liquid; add enough water to make 1 cup; add to gelatin mixture. Stir in drained blueberries and pineapple. Pour into two-quart dish or mold. Cover and put in refrigerator until firm.

Combine cream cheese, sugar, sour cream and vanilla. Spread over congealed salad. Sprinkle with chopped pecans.

BUTTERMILK PIE

"This recipe came from my grandmother. She always had a buttermilk pie when we came to visit."

1 1/3 cups sugar	1 teaspoon lemon juice
2 teaspoons vanilla	1/2 cup margarine
3 tablespoons all-purpose flour	1 cup buttermilk
2 eggs, beaten	

Combine sugar and flour. Mix well, add eggs, butter and buttermilk, beating well. Stir in flavoring. Pour into pastry shell. Bake at 400° for 10 minutes. Reduce heat to 325° and bake for 30 - 35 minutes.

PECAN PIE

"From my mom. I grew up with this recipe...you can see how much more expensive pecans are now."

3 eggs	1/4 cup melted margarine
1 cup white sugar	39 cent package pecan pieces (1/2 - 1 cup)
1/2 cup Karo maple syrup	

Beat eggs; add other ingredients and mix well. Pour into unbaked pie shell. Bake at 325° for 45 - 55 minutes.

Rhonda Russell, continued

PEANUT BUTTER COOKIE POPS

1/2 cup sugar	1/2 cup peanut butter
1/2 cup packed brown sugar	1 teaspoon vanilla
1/2 cup softened butter or margarine	1 egg

Combine and beat well.

1 1/2 cups flour	1/2 teaspoon baking soda
1/2 teaspoon baking powder	1/4 teaspoon salt

Mix dry ingredients, then add to first mixture and mix well.

7 - 10 wood popsickle sticks
7 - 10 Funsize Snickers or Milky Way candy bars

Preheat oven to 375°. Securely insert a wooden stick into small end of each candy bar, forming a lollipop. (Note: I use only half of a candy bar; it is just the right size for children.) Shape about 1/4 - 1/2 cup dough smoothly around each candy bar, making sure bar is completely covered. Place 4" apart on ungreased cookie sheet. Bake 13-16 minutes or until golden brown. Cool 10 minutes. Remove from pan. Cool completely.



JEANNE LEE RUSSELL NEWTON
MICHAEL ANTHONY NEWTON
Charlottesville, Virginia

Jeanne is a middle school band teacher. Michael is an officer in the U. S. Army, presently attending the University of Virginia Law School. Their daughter is Ashley Elizabeth (6/7/87).

APPLE POUND CAKE

1 1/2 cups cooking oil	1 1/2 teaspoons cinnamon
2 cups sugar	2 teaspoons vanilla
3 eggs	3 large apples, cubed
3 cups all-purpose flour	1 cup nuts
1 teaspoon salt	
1 teaspoon soda	

Combine oil, sugar, eggs, and beat for 3 minutes at medium speed. Sift flour, salt, soda and cinnamon. Add to mixture. Add vanilla. Fold in apples and nuts. Bake in greased and floured tube or Bundt pan at 350° for 1 hour & 20 minutes.

Sauce: 1 stick butter 2 tablespoons milk
1 cup light brown sugar, packed

Bring to boil, cook for 2 minutes. Pour on cake while hot; the sauce will be thin and will soon soak in.

JULIE CATHERINE RUSSELL DUKE
JOHN ALAN DUKE
Manchester, Tennessee

Julie is a senior at Middle Tennessee State University, Murfreesboro, majoring in social work. John is employed by Oster-Sunbeam Corporation in McMinnville.

GOOD SALMON

"This salmon is very fluffy, light on the inside, crunchy on the outside."

1 small can Pink Salmon
1 egg, beaten

1 teaspoon baking powder
1/4 cup flour

Drain salmon, reserving liquid. Mix salmon and egg well. Mix baking powder and liquid from salmon in a separate bowl. Add flour to liquid mixture. Then combine salmon mixture with liquid mixture. Form into 1" thick patties. Fry in a hot skillet with plenty of oil until golden brown.

From friend Opal Prater

THE VERY BEST CHEESE CAKE

Crust: 1 1/2 - 2 cups graham cracker crumbs
1/4 cup sugar
5 tablespoons melted butter

Filling: 2 (8 oz.) packages cream cheese (softened to room temperature)
2 eggs
1/2 cup sugar
1 teaspoon vanilla

Topping: 1 cup sour cream
1/4 cup sugar
1 teaspoon vanilla

Preheat oven to 375°. Mix crust ingredients and pat firmly into the bottom and one-third of the way up the sides of a 9" spring-form pan.

Beat filling ingredients with electric mixer until satiny and pour into crust. Bake 20 minutes, then remove from oven and cool 15 minutes.

Meanwhile, turn oven to 475°. Blend topping ingredients with electric mixer and spread very gently over cheese filling. Bake another 10 minutes. Cool in pan to room temperature. Cover with foil and chill at least 10 hours before serving. Top with cherry pie filling, strawberry pie filling, or blueberry pie filling before serving, if desired.



INDEX BY COOK

COOK		RECIPE	TYPE OF RECIPE	PAGE
Connie	Allison	Baked Beans	Vegetable	76
Connie	Allison	Bar-B-Que	Main Dish/Meat	76
Connie	Allison	Fresh Apple Cake	Cake	78
Connie	Allison	Fudge Cup Cakes	Cake	77
Connie	Allison	Hot Pepper Jelly	Miscellaneous	78
Connie	Allison	Kaesekuchen	Cake	77
Connie	Allison	Pink Salad	Salad	76
Connie	Allison	Streusel Cake	Cake	77
Caroll	Berry	Frozen Fruit Salad	Salad	93
Caroll	Berry	Wassil	Beverage	93
Carolyn	Bloodworth	Banana Ice Cream	Dessert	110
Carolyn	Bloodworth	Chicken Tetrizzini	Main Dish/Meat	109
Carolyn	Bloodworth	Ice Cream Nests	Dessert	110
Carolyn	Bloodworth	Morning Glory Muffins	Bread	110
Carolyn	Bloodworth	Tex-Mex Layered Dip	Miscellaneous	109
Lisa	Christie	Chocolate Chip Cake	Cake	113
Sarah	Collier	Asparagus-Pea Cass.	Vegetable	74
Sarah	Collier	Chocolate Sheet Cake	Cake	75
Sarah	Collier	Fruit and Dip	Salad	74
Sarah	Collier	Play Dough	Miscellaneous	75
Sarah	Collier	Purple Cabbage	Vegetable	74
Sarah	Collier	The "100" Cookie	Cookies/Candy	75
Urszula	Collier	Bigos (Hunter's Stew)	Main Dish/Meat	80
Julie	Duke	Cheese Cake	Cake	120
Julie	Duke	Good Salmon	Main Dish/Meat	120
Joshua	Gilpatrick	Quick Pizza	Main Dish/Meat	79
Linda	Gilpatrick	Stir-Fry Vegetables	Vegetable	79
Tami	Gilpatrick	Chicken and Dumplings	Main Dish/Meat	79
Susanna	McMillan	Fluffy Dressing	Salad	102
Susanna	McMillan	Green Jello Salad	Salad	102
Susanna	McMillan	White Icing	Cake	102
Tonye	Morrison	Stuffed Pork Chops	Main Dish/Meat	73
Jill	Moudy	Bean Salad	Vegetable	105
Jill	Moudy	Chalupas	Main Dish/Meat	105
Mary	Moudy	All-Bran Rolls	Bread	104
Mary	Moudy	Corn Muffins	Bread	104
Mary	Moudy	Crock Pot Chili	Main Dish/Meat	104
Mary	Moudy	Jiffy Stew	Main Dish/Meat	103
Mary	Moudy	Mexicali Mary	Main Dish/Meat	104
Mary	Moudy	Mexican Fiesta	Main Dish/Meat	102
Sharla	Moudy	Cherry Salad	Salad	106
Sharla	Moudy	Cinnamon Rolls	Bread	108
Sharla	Moudy	Coconut Chess Pie	Pie	107
Sharla	Moudy	Oatmeal Cookies	Cookies/Candy	106
Sharla	Moudy	San Angelo Bread	Bread	107
Sharla	Moudy	Whole Wheat Bread	Bread	107
Anne	Napier	Anne Napier's Chicken	Main Dish/Meat	67
Anne	Napier	Mother's Rolls	Bread	69
Anne	Napier	Oatmeal Cookies	Cookies/Candy	70
Anne	Napier	Oatmeal Muffins	Bread	68
Anne	Napier	Pancakes	Bread	69
Anne	Napier	Pineapple Filling	Dessert	70

INDEX BY COOK

COOK	RECIPE	TYPE OF RECIPE	PAGE
Anne	Napier	Pound Cake	Cake 70
Anne	Napier	Spaghetti Sauce	Main Dish/Meat 67
Anne	Napier	Vegetable Salad	Salad 68
Anne	Napier	Waffles	Bread 69
Jeanne	Newton	Apple Pound Cake	Cake 119
Elizabeth	Pirtle	Broccoli Salad	Salad 92
Elizabeth	Pirtle	Coca-Cola Cake	Cake 92
Elizabeth	Pirtle	Orange Charlotte	Dessert 92
Elizabeth	Pirtle	Pound Cake	Cake 91
Janet	Plaster	Potato Soup	Main Dish/Meat 105
Mrs.	Potter	Mrs. Potter's Rolls	Bread 62
Carol	Russell	Beef Bar-B-Que	Main Dish/Meat 115
Carol	Russell	Chicken Casserole	Main Dish/Meat 114
Carol	Russell	Meat Loaf	Main Dish/Meat 114
Carol	Russell	Pat's Punch	Beverage 116
Carol	Russell	Pina Colada Cake	Cake 115
Carol	Russell	Russian Tea	Beverage 116
Carol	Russell	Sticky Bread	Bread 115
Carol	Russell	World's Best Cookies	Cookies/Candy 116
Rhonda	Russell	Blueberry Salad	Salad 118
Rhonda	Russell	Buttermilk Pie	Pie 118
Rhonda	Russell	Cheese Ball	Miscellaneous 117
Rhonda	Russell	Cranberry Tea	Beverage 117
Rhonda	Russell	Peanut Butter Pops	Cookies/Candy 119
Rhonda	Russell	Pecan Pie	Pie 118
Rhonda	Russell	Tereyaki Sauce	Main Dish/Meat 117
Annie	Stubblefield	Prine Cake	Cake 91
Beth	Stubblefield	Apricot Jello Salad	Salad 88
Beth	Stubblefield	Chocolate Chip Cookies	Cookies/Candy 89
Beth	Stubblefield	Meat Loaf	Main Dish/Meat 89
Carolyn	Stubblefield	Chocolate Supreme	Dessert 87
Carolyn	Stubblefield	Christmas Nut Roll	Dessert 88
Carolyn	Stubblefield	Pita Pizza	Main Dish/Meat 87
Ellen	Stubblefield	Baked Beans	Vegetable 72
Ellen	Stubblefield	Melt-A-Ways	Cookies/Candy 72
Ellen	Stubblefield	Orange Rolls	Bread 71
Ellen	Stubblefield	Refrigerator Rolls	Bread 71
Hazel	Stubblefield	Aunt Hazel's Rolls	Bread 100
Hazel	Stubblefield	Broccoli/Chicken Cass.	Main Dish/Meat 99
Hazel	Stubblefield	Fruit Bars	Cookies/Candy 99
Hazel	Stubblefield	Fudge Cake/Brownies	Cake 101
Hazel	Stubblefield	Hot Chicken Salad	Salad 99
Hazel	Stubblefield	Orange Sweet Rolls	Bread 100
Jane	Stubblefield	Green Bean Casserole	Vegetable 90
Jill	Stubblefield	Cheese Dip	Miscellaneous 85
Jill	Stubblefield	Corn Bread	Bread 84
Jill	Stubblefield	Date-Nut Cracker Snack	Miscellaneous 84
Jill	Stubblefield	Fruit Dressing	Salad 85
Jill	Stubblefield	Shoe Peg Corn Cass.	Vegetable 84
Jill	Stubblefield	Taglarina	Main Dish/Meat 85
Joyce	Stubblefield	Fresh Apple Cake	Cake 111
Joyce	Stubblefield	Lemon Meringue Pie	Pie 111

INDEX BY COOK

COOK		RECIPE	TYPE OF RECIPE	PAGE
Joyce	Stubblefield	Pecan Pie	Pie	112
LaNelle	Stubblefield	Corn Bread Souffle	Bread	95
LaNelle	Stubblefield	Heath Bar Pie	Pie	95
Lota	Stubblefield	Blueberry Salad	Salad	97
Lota	Stubblefield	Caramel Fruit Cake	Cake	96
Lota	Stubblefield	Chocolate Cake	Cake	98
Lota	Stubblefield	Pretty and Good Salad	Salad	96
Lota	Stubblefield	Squash Relish	Miscellaneous	97
Lota	Stubblefield	Strawberry Cake	Cake	98
Mamie	Stubblefield	Angel Loaf Cake	Cake	59
Mamie	Stubblefield	Boiled Custard	Dessert	59
Mamie	Stubblefield	Butter Sponge Cake	Cake	59
Mamie	Stubblefield	Chess Pie	Pie	57
Mamie	Stubblefield	Chocolate Fudge	Cookies/Candy	60
Mamie	Stubblefield	Chocolate Potato Cake	Cake	58
Mamie	Stubblefield	Coconut Drops Candy	Cookies/Candy	60
Mamie	Stubblefield	Coconut Pie	Pie	56
Mamie	Stubblefield	Date Nut Cake	Cake	60
Mamie	Stubblefield	Light Fruit Cake	Cake	57
Mamie	Stubblefield	Mince Meat	Miscellaneous	61
Mamie	Stubblefield	Mom's Fudge Cake	Cake	57
Mamie	Stubblefield	Strawberry Preserves	Miscellaneous	61
Mamie	Stubblefield	Sun Dried Preserves	Miscellaneous	61
Maxine	Stubblefield	Chicken Chow Mein	Main Dish/Meat	81
Maxine	Stubblefield	Frozen Fruit Salad	Salad	81
Maxine	Stubblefield	Hash Brown Potato Cass	Main Dish/Meat	82
Maxine	Stubblefield	Italian Casserole	Main Dish/Meat	82
Maxine	Stubblefield	Macaroni Casserole	Main Dish/Meat	82
Millie C.	Stubblefield	Carrot Cake	Cake	83
Millie C.	Stubblefield	Pecan Pie	Pie	83
Millie L.	Stubblefield	Lasagna	Main Dish/Meat	86
Peggy	Stubblefield	Baked Chicken Cass.	Main Dish/Meat	94
Peggy	Stubblefield	French Pudding	Dessert	94
Peggy	Stubblefield	He-Man Salad	Salad	94
Rebecca	Stubblefield	Angel Biscuits	Bread	65
Rebecca	Stubblefield	Artichoke Salad	Salad	63
Rebecca	Stubblefield	Cheese Strata	Main Dish/Meat	64
Rebecca	Stubblefield	Chocolate Pound Cake	Cake	66
Rebecca	Stubblefield	Cranberry Relish	Salad	63
Rebecca	Stubblefield	Frozen Salad	Salad	63
Rebecca	Stubblefield	Ham Loaf	Main Dish/Meat	65
Rebecca	Stubblefield	Lemon Sauce	Dessert	66
Rebecca	Stubblefield	Peach Ice Cream	Dessert	66
Rebecca	Stubblefield	Poppy Seed Dressing	Salad	64
Rebecca	Stubblefield	Scalloped Oysters	Main Dish/Meat	65
Ruth	Stubblefield	Broccoli Casserole	Vegetable	55
Ruth	Stubblefield	Chinese Salad	Salad	55
Tanya	Stubblefield	Hot Water Corn Bread	Bread	113
Tanya	Stubblefield	Quiche	Main Dish/Meat	112
Tanya	Stubblefield	Squash Casserole	Vegetable	112

INDEX BY TYPE OF RECIPE

TYPE OF RECIPE	RECIPE	COOK	PAGE
Beverage	Cranberry Tea	Rhonda	Russell 117
Beverage	Pat's Punch	Carol	Russell 116
Beverage	Russian Tea	Carol	Russell 116
Beverage	Wassil	Caroll	Berry 93
Bread	All-Bran Rolls	Mary	Moudy 104
Bread	Angel Biscuits	Rebecca	Stubblefield 65
Bread	Aunt Hazel's Rolls	Hazel	Stubblefield 100
Bread	Cinnamon Rolls	Sharla	Moudy 108
Bread	Corn Bread	Jill	Stubblefield 84
Bread	Corn Bread Souffle	LaNelle	Stubblefield 95
Bread	Corn Muffins	Mary	Moudy 104
Bread	Hot Water Corn Bread	Tanya	Stubblefield 113
Bread	Morning Glory Muffins	Carolyn	Bloodworth 110
Bread	Mother's Rolls	Anne	Napier 69
Bread	Mrs. Potter's Rolls	Mrs.	Potter 62
Bread	Oatmeal Muffins	Anne	Napier 68
Bread	Orange Rolls	Ellen	Stubblefield 71
Bread	Orange Sweet Rolls	Hazel	Stubblefield 100
Bread	Pancakes	Anne	Napier 69
Bread	Refrigerator Rolls	Ellen	Stubblefield 71
Bread	San Angelo Bread	Sharla	Moudy 107
Bread	Sticky Bread	Carol	Russell 115
Bread	Waffles	Anne	Napier 69
Bread	Whole Wheat Bread	Sharla	Moudy 107
Cake	Angel Loaf Cake	Mamie	Stubblefield 59
Cake	Apple Pound Cake	Jeanne	Newton 119
Cake	Butter Sponge Cake	Mamie	Stubblefield 59
Cake	Caramel Fruit Cake	Lota	Stubblefield 96
Cake	Carrot Cake	Millie C.	Stubblefield 83
Cake	Cheese Cake	Julie	Duke 120
Cake	Chocolate Cake	Lota	Stubblefield 98
Cake	Chocolate Chip Cake	Lisa	Christie 113
Cake	Chocolate Potato Cake	Mamie	Stubblefield 58
Cake	Chocolate Pound Cake	Rebecca	Stubblefield 66
Cake	Chocolate Sheet Cake	Sarah	Collier 75
Cake	Coca-Cola Cake	Elizabeth	Pirtle 92
Cake	Date Nut Cake	Mamie	Stubblefield 60
Cake	Fresh Apple Cake	Connie	Allison 78
Cake	Fresh Apple Cake	Joyce	Stubblefield 111
Cake	Fudge Cake/Brownies	Hazel	Stubblefield 101
Cake	Fudge Cup Cakes	Connie	Allison 77
Cake	Kaesekuchen	Connie	Allison 77
Cake	Light Fruit Cake	Mamie	Stubblefield 57
Cake	Mom's Fudge Cake	Mamie	Stubblefield 57
Cake	Pina Colada Cake	Carol	Russell 115
Cake	Pound Cake	Anne	Napier 70
Cake	Pound Cake	Elizabeth	Pirtle 91
Cake	Prine Cake	Annie	Stubblefield 91
Cake	Strawberry Cake	Lota	Stubblefield 98
Cake	Streusel Cake	Connie	Allison 77
Cake	White Icing	Susanna	McMillan 102
Cookies/Candy	Chocolate Chip Cookies	Beth	Stubblefield 89

INDEX BY TYPE OF RECIPE

TYPE OF RECIPE	RECIPE	COOK	PAGE
Cookies/Candy	Chocolate Fudge	Mamie	Stubblefield 60
Cookies/Candy	Coconut Drops Candy	Mamie	Stubblefield 60
Cookies/Candy	Fruit Bars	Hazel	Stubblefield 99
Cookies/Candy	Melt-A-Ways	Ellen	Stubblefield 72
Cookies/Candy	Oatmeal Cookies	Anne	Napier 70
Cookies/Candy	Oatmeal Cookies	Sharla	Moudy 106
Cookies/Candy	Peanut Butter Pops	Rhonda	Russell 119
Cookies/Candy	The "100" Cookie	Sarah	Collier 75
Cookies/Candy	World's Best Cookies	Carol	Russell 116
Dessert	Banana Ice Cream	Carolyn	Bloodworth 110
Dessert	Boiled Custard	Mamie	Stubblefield 59
Dessert	Chocolate Supreme	Carolyn	Stubblefield 87
Dessert	Christmas Nut Roll	Carolyn	Stubblefield 88
Dessert	French Pudding	Peggy	Stubblefield 94
Dessert	Ice Cream Nests	Carolyn	Bloodworth 110
Dessert	Lemon Sauce	Rebecca	Stubblefield 66
Dessert	Orange Charlotte	Elizabeth	Pirtle 92
Dessert	Peach Ice Cream	Rebecca	Stubblefield 66
Dessert	Pineapple Filling	Anne	Napier 70
Main Dish/Meat	Anne Napier's Chicken	Anne	Napier 67
Main Dish/Meat	Baked Chicken Cass.	Peggy	Stubblefield 94
Main Dish/Meat	Bar-B-Que	Connie	Allison 76
Main Dish/Meat	Beef Bar-B-Que	Carol	Russell 115
Main Dish/Meat	Bigos (Hunter's Stew)	Urszula	Collier 80
Main Dish/Meat	Broccoli/Chicken Cass.	Hazel	Stubblefield 99
Main Dish/Meat	Chalupas	Jill	Moudy 105
Main Dish/Meat	Cheese Strata	Rebecca	Stubblefield 64
Main Dish/Meat	Chicken and Dumplings	Tami	Gilpatrick 79
Main Dish/Meat	Chicken Casserole	Carol	Russell 114
Main Dish/Meat	Chicken Chow Mein	Maxine	Stubblefield 81
Main Dish/Meat	Chicken Tetrazzini	Carolyn	Bloodworth 109
Main Dish/Meat	Crock Pot Chili	Mary	Moudy 104
Main Dish/Meat	Good Salmon	Julie	Duke 120
Main Dish/Meat	Ham Loaf	Rebecca	Stubblefield 65
Main Dish/Meat	Hash Brown Potato Cass	Maxine	Stubblefield 82
Main Dish/Meat	Italian Casserole	Maxine	Stubblefield 82
Main Dish/Meat	Jiffy Stew	Mary	Moudy 103
Main Dish/Meat	Lasagna	Millie L.	Stubblefield 86
Main Dish/Meat	Macaroni Casserole	Maxine	Stubblefield 82
Main Dish/Meat	Meat Loaf	Beth	Stubblefield 89
Main Dish/Meat	Meat Loaf	Carol	Russell 114
Main Dish/Meat	Mexicali Mary	Mary	Moudy 104
Main Dish/Meat	Mexican Fiesta	Mary	Moudy 102
Main Dish/Meat	Pita Pizza	Carolyn	Stubblefield 87
Main Dish/Meat	Potato Soup	Janet	Plaster 105
Main Dish/Meat	Quiche	Tanya	Stubblefield 112
Main Dish/Meat	Quick Pizza	Joshua	Gilpatrick 79
Main Dish/Meat	Scalloped Oysters	Rebecca	Stubblefield 65
Main Dish/Meat	Spaghetti Sauce	Anne	Napier 67
Main Dish/Meat	Stuffed Pork Chops	Tonye	Morrison 73
Main Dish/Meat	Taglarina	Jill	Stubblefield 85
Main Dish/Meat	Tereyaki Sauce	Rhonda	Russell 117

INDEX BY TYPE OF RECIPE

TYPE OF RECIPE	RECIPE	COOK	PAGE
Miscellaneous	Cheese Ball	Rhonda Russell	117
Miscellaneous	Cheese Dip	Jill Stubblefield	85
Miscellaneous	Date-Nut Cracker Snack	Jill Stubblefield	84
Miscellaneous	Hot Pepper Jelly	Connie Allison	78
Miscellaneous	Mince Meat	Mamie Stubblefield	61
Miscellaneous	Play Dough	Sarah Collier	75
Miscellaneous	Squash Relish	Lota Stubblefield	97
Miscellaneous	Strawberry Preserves	Mamie Stubblefield	61
Miscellaneous	Sun Dried Preserves	Mamie Stubblefield	61
Miscellaneous	Tex-Mex Layered Dip	Carolyn Bloodworth	109
Pie	Buttermilk Pie	Rhonda Russell	118
Pie	Chess Pie	Mamie Stubblefield	57
Pie	Coconut Chess Pie	Sharla Moudy	107
Pie	Coconut Pie	Mamie Stubblefield	56
Pie	Heath Bar Pie	LaNelle Stubblefield	95
Pie	Lemon Meringue Pie	Joyce Stubblefield	111
Pie	Pecan Pie	Millie C. Stubblefield	83
Pie	Pecan Pie	Joyce Stubblefield	112
Pie	Pecan Pie	Rhonda Russell	118
Salad	Apricot Jello Salad	Beth Stubblefield	88
Salad	Artichoke Salad	Rebecca Stubblefield	63
Salad	Blueberry Salad	Lota Stubblefield	97
Salad	Blueberry Salad	Rhonda Russell	118
Salad	Broccoli Salad	Elizabeth Pirtle	92
Salad	Cherry Salad	Sharla Moudy	106
Salad	Chinese Salad	Ruth Stubblefield	55
Salad	Cranberry Relish	Rebecca Stubblefield	63
Salad	Fluffy Dressing	Susanna McMillan	102
Salad	Frozen Fruit Salad	Maxine Stubblefield	81
Salad	Frozen Fruit Salad	Caroll Berry	93
Salad	Frozen Salad	Rebecca Stubblefield	63
Salad	Fruit and Dip	Sarah Collier	74
Salad	Fruit Dressing	Jill Stubblefield	85
Salad	Green Jello Salad	Susanna McMillan	102
Salad	He-Man Salad	Peggy Stubblefield	94
Salad	Hot Chicken Salad	Hazel Stubblefield	99
Salad	Pink Salad	Connie Allison	76
Salad	Poppy Seed Dressing	Rebecca Stubblefield	64
Salad	Pretty and Good Salad	Lota Stubblefield	96
Salad	Vegetable Salad	Anne Napier	68
Vegetable	Asparagus-Pea Cass.	Sarah Collier	74
Vegetable	Baked Beans	Ellen Stubblefield	72
Vegetable	Baked Beans	Connie Allison	76
Vegetable	Bean Salad	Jill Moudy	105
Vegetable	Broccoli Casserole	Ruth Stubblefield	55
Vegetable	Green Bean Casserole	Jane Stubblefield	90
Vegetable	Purple Cabbage	Sarah Collier	74
Vegetable	Shoe Peg Corn Cass.	Jill Stubblefield	84
Vegetable	Squash Casserole	Tanya Stubblefield	112
Vegetable	Stir-Fry Vegetables	Linda Gilpatrick	79